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The Pennsylvania German Cook Book



Compiled by
Mrs. J. H. Keller,
Alliance, Ohio.



❧❧THE❧❧
PENNSYLVANIA
GERMAN COOK BOOK.

[Revised and Enlarged.]

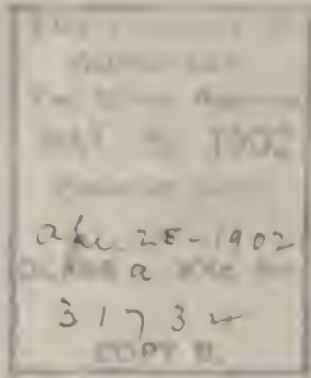
CONTAINING
560 EXCELLENT RECIPES

COMPILED BY

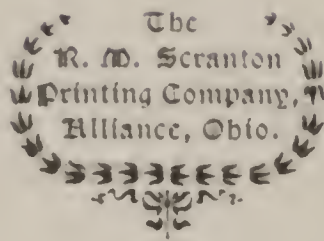
MRS. J. A. KELLER,

ALLIANCE, OHIO.

PRICE 50 CENTS.



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MAILED MAY 28 1902
R. M. SCRANTON

INTRODUCTION.

KNOWING the excellency of Pennsylvania cooking and house keeping, and having gathered the choicest and best recipes from many of the royal cooks among our people—recipes to suit the tastes of the most fastidious as well as for the plain meals of the humble toiler. We present them here for the guidance of all who desire any assistance. We know that we render a good service, especially to those whose opportunities for learning to cook were limited when young and to those who have gone from the schoolroom, counter, or desk to cooking, and are tired and worried because things do not get right. We know this plain, simple, little book will be a gem in every household whither it finds its way. And to those who so kindly gave their assistance to the help and guidance of their sisters, we express our grateful thanks. They too will have the joy of lightening the labors and gladening the hearts of their fellow-sisters.

AUTHOR.

SECOND EDITION.

The first edition having been exhausted, I yield to the solicitations of many friends and offer this second edition which has been corrected and enlarged with the utmost care, in order to give the very best to those who may take this book as their guide.

AUTHOR.

Entered according to Act of Congress in the Year
1902 by

MRS. J. A. KELLER,

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Washington, D. C.

CAKES.

LADY CAKE.

One-half cup butter, one and a half cups granulated sugar, one cup lukewarm water, two and one-half cups sifted flour, whites of four eggs, two teaspoons vanilla or the juice and rind of one lemon, two teaspoons baking powder. Cream butter in an earthen dish with silver spoon until a light colored cream, then add sugar, and beat thoroughly, take half of the sifted flour, and the cup of water and add alternately little by little until all is used, then add the beaten whites of half the eggs and the rest of the flour, and beat well, then add the vanilla or lemon, the baking powder, then the rest of the beaten whites of the eggs, then turn quickly into a deep, well buttered tin, and bake three quarters of an hour. Prepare pan before cake is made and do not let the cake stand a minute after the baking powder is in. After the cake is cold make the following frosting: White of one egg, eight tablespoons white sugar, two tablespoons cocoanut, do not beat the egg, add sugar and stir well, beat in the cocoanut, spread on the cake and sprinkle with dry cocoanut. (Excellent.) MRS. G. E. HOLBIEN.

DELICATE CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup milk, whites of six eggs, two teaspoons baking powder, one-half teaspoon extract of almond, one cup of corn starch, one and one-half cups of flour.

MRS. I. E. WELLS,
Athens, Mich.

SNOW CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, whites of four eggs, (or two whole eggs,) one teaspoon baking powder, one and one-half cups flour.

S. K.

WHITE CAKE.

LAYER OR LOAF.

Two cups sugar and one-half cup butter creamed, three teaspoons baking powder, one cup cold water, three cups flour, whites of four eggs beaten stiff.

MRS. LYDIA HOLBIEN,
Wadsworth, Ohio.

ANGEL CAKE.

One and one-half tumblers sugar, one tumbler flour, one teaspoon cream of tartar, sift together seven times, add the above to the well beaten whites of eleven eggs, bake in a slow oven about one hour. Do not butter the pan.

MRS. W. KEFAUVER,
Manistique, Mich.

ANGEL FOOD.

Whites of nine large or ten small eggs, pinch of salt, one-half teaspoon cream of tartar, put in eggs when half beaten, one cup of flour, one and one-fourth cups of granulated sugar, flavor with lemon. Bake forty minutes in a moderate oven.

MRS. McMILLAN,
Canal Dover, Ohio.

SUNSHINE CAKE.

Whites of eleven eggs, and yolks of six, one and one-half cups granulated sugar, measured after one sifting; one cup flour measured after one sifting; one teaspoon cream of tartar and one of orange extract, beat the whites to a stiff froth and gradually beat in the sugar, beat the yolks in a similar manner, and add to them the whites, sugar and flavor. Finally stir in the flour, mix quickly and well. Bake fifty minutes in a slow oven.

M. S.

DREAM CAKE.

One cup of sugar, one heaping cup flour, break two eggs into a teacup, then fill the cup full with sweet cream, add two teaspoons baking powder, stir all together and bake in three layers. (Filling) six tablespoons thick, sweet cream, beat stiff, sweeten and flavor, put between layers. [Excellent.]

MRS. RINEHART WALTZ,
Wadsworth, Ohio.

HARRISON CAKE.

Four eggs, two cups sugar, one half cup butter, one cup sweet milk, three cups flour, two large teaspoons baking powder, (Layer or loaf.) Soft icing. A lump of butter the size of an egg creamed with one cup pulverized sugar, beat the whites of two eggs to a stiff froth, mix together and flavor with vanilla.

LILLIAN K. GROVE,
Hanover, Pa.

WASHINGTON CAKE.

LAYER OR LOAF.

One and one half cups sugar, one half cup butter, three-fourths cup sweet milk, three eggs, two teaspoons baking powder, two cups flour.

MRS. CLARA NORTON,
Sulphur Springs, Ohio.

MADISON CAKE.

Fourteen ounces flour, six ounces butter, ten ounces sugar, three eggs, three-fourths cup sweet milk, one pound currants, two teaspoons baking powder, flour the currants. A nice cake for the holidays in place of a fruit cake.

LILLIAN K. GROVE,
Hanover, Pa.

SURPRISE CAKE.

One heaping cup granulated sugar, one half cup butter, one-half cup sweet milk, three eggs, three cups flour, three even teaspoons baking powder, flavor with vanilla or lemon.

MARGARET M. MILLER,
Hanover, Pa.

EMMA CAKE.

LAYER OR LOAF.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, two teaspoons baking powder, four eggs, two cups flour. Cream butter and sugar, beat the yolks of eggs and stir into the milk, flour and baking powder, then the beaten whites of eggs, flavor to taste.

MRS. MARY REAM,
Hartsville, Ohio.

YELLOW CAKE.

Yolks of four eggs well beaten, two cups sugar, one-half cup butter, three teaspoons baking powder, one cup cold water, three cups flour. (Layer or loaf.)

MRS. LYDIA HOLBIEN.

HICKORY NUT CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, one cup raisins, two cups nuts, one cup water, three teaspoons baking powder.

MRS. G. E. HOLBIEN,
Manistique, Mich.

HICKORY NUT LAYER CAKE.

One cup sugar, one half-cup butter, one-half cup sweet milk, one and one-half cups flour, two eggs, one teaspoon baking powder. (Filling.) One cup sugar, one cup sweet cream, one cup of nuts chopped fine, put on the stove, boil five minutes, take off and stir until nearly cool, put between layers and on top.

MRS. MARY REAM.

SPICE CAKE NO. 1.

Four eggs, leaving out the whites of two for frosting, two cups sugar, one-half cup butter, one-half cup sour milk, one teaspoon soda stirred in the milk, two teaspoons cinnamon, one teaspoon cloves, one-half nutmeg, two cups flour.

MRS. CLARA NORTON,
Sulphur Springs.

SPICE CAKE NO. 2.

One cup molasses, one cup sugar and one-half cup butter, one-half cup sour milk, two eggs, one-half teaspoon soda, one-half teaspoon each cinnamon, cloves and nutmeg, two and one-half cups flour.

MRS. G. E. HOLBIEN.

OLD FASHIONED STIR CAKE.

One cup sugar, one egg, one cup sour cream, one teaspoon soda, flour to make a soft batter, stir all together and bake.

MRS. S. R. CULP.

CHOCOLATE CAKE.

One cup butter, three cups brown sugar, one cup sweet milk, four cups flour, yolks of seven eggs, nine tablespoons Baker's chocolate grated, three teaspoons baking powder.

S K.

MARBLE CHOCOLATE CAKE.

One-half cup butter, one and one-half cups sugar beaten to a cream, one teaspoon baking powder, one-half cup of milk, whites of four eggs, one and one-half cups flour. Take one cup of this mixture and add five tablespoons grated chocolate wet with milk and flavor with vanilla, put a layer of white batter in pan, drop chocolate part with a spoon in spots, pour over the remaining white batter and bake, cover with a chocolate frosting.

MRS. MARY REAM,
Hartville.

MIDNIGHT CAKE.

One cup sugar, one half cup butter, one half cup sweet milk, two eggs, two cups flour, one teaspoon soda dissolved in hot water. Boil the following and stir into the dough after it is cold: one half cup sugar, one-half cup milk and one-half cup grated chocolate, add one teaspoon vanilla after it is removed from stove.

CLARA NORTON.

DARK LAYER OR (Devil's Food.)

Four eggs, two cups brown sugar, one-half cup butter, one half cup sour milk, one teaspoon soda, one-half cup boiling water, one-third bar Baker's chocolate, two heaping cups flour, cream, butter and sugar, add the eggs well beaten, then milk, dissolve chocolate in half the boiling water and soda in the other half, add to the batter, lastly add the flour. Bake in three layers. Frost with caramel filling. Two cups brown sugar, one-third cup cream, butter size of an egg, boil until it threads from the spoon, beat until nearly cool, flavor with vanilla and spread between layers and on top. (Very fine.)

MRS. L. R. REM.

DARK AND WHITE LAYER CAKE.

One cup butter, two cups sugar, four cups flour, three eggs, three teaspoons baking powder, one cup water. Take half the batter grate in chocolate, when baked, place alternate dark and white layers, cover with frosting.

MARY REAM.

DARK LAYER CAKE NO. 1.

One cup molasses, one-half cup sugar, one half cup lard or butter, one-half cup buttermilk, yolks of three eggs, one teaspoon soda, one cup seeded raisins, spices to taste, add flour but do not make too stiff.

MRS. HEIMBAUCH,
Mishler, O.

WHIPPED CREAM CAKE.

Four eggs, one cup sugar, one cup flour, one teaspoon baking powder, bake in three layers. Whip one pint of sweet cream, sweeten and flavor to taste, spread between layers and on top.

ICE CREAM CAKE.**WHITE PART.**

Two cups sugar and one half cup milk, one-half cup butter, whites of eight eggs, three cups flour, three teaspoons baking powder.

YELLOW PART.

One cup white sugar, one-half cup milk, one-half cup butter, two cups flour, two teaspoons baking powder, and the yolks of eight eggs.

FOR THE CREAM.

Two cups sugar, one-half cup water, boil to a thick syrup; beat the whites of four eggs and stir into the hot syrup, when cool flavor with vanilla.

MRS. DR. RICKSECKER,
Akron, Ohio.

DARK LAYER CAKE NO. 2.

One egg; half cup sugar, half cup molasses, butter the size of an egg, two-thirds cup cold water, one teaspoon soda, two cups flour. To plain white frosting add one cup chopped raisins. (Fine.)

MRS. C. W. BERRY.

DELICIOUS RAISIN CAKE.

One cup sugar, one-half cup of butter well beaten together, one-half cup sweet milk, three eggs, saving out whites of two for filling, one teaspoon baking powder, two cups flour, (filling) seed and chop fine one cup of raisins, boil one and one-fourth cups of sugar in as much water as will dissolve it, boil until it will string then pour slowly over the whites of the eggs, beating, stir until quite cool, then stir in the raisins.

MRS. J. M. M.

ALMOND CUSTARD CAKE.

Two cups sugar, two cups flour, one-half cup sweet milk, six tablespoons butter, six eggs, one and one-half teaspoons baking powder, bake in layers, put together with custard.

THE CUSTARD.

One cup milk, four tablespoons sugar, three eggs, one pound almonds chopped fine, boil together then spread between layers and cover cake with icing.

MARY REAM.

FIG CAKE.**NICE FOR PARTIES.**

One cup butter, two cups sugar, two and one-half cups flour, one-half cup sweet milk, whites of eight eggs, two teaspoons baking powder. Filling:—make a white frosting, put on cake, then cut figs in two and lay on cake so that each fig is bordered with the white frosting, boiled frosting is best, put between layers and on top.

MRS. MARY REAM.

JELLY FRUIT CAKE.

Two cups sugar, three cups flour, three teaspoons baking powder, two-thirds cup butter, one cup milk, three eggs, flavor with vanilla. To half the cake add one tablespoon molasses, one tablespoon currant jelly, one tablespoon cinnamon, one teaspoon cloves, one-half teaspoon allspice, one-half nutmeg, one cup chopped raisins, one-half pound citrons. Bake in jelly tins, two layers of light and two of fruit cake, spread jelly between the layers, when slightly cool, putting a light one on top, over all spread white frosting.

MRS. M. REAM.

BREAD DOUGH CAKE.

One cup light bread sponge, one cup sugar, three-fourths cup butter, one cup chopped raisins (seeded), one egg, cinnamon, cloves or nutmeg, one-half teaspoon each, soda one teaspoonful, stir stiff with a spoon, let stand until light. Bake three quarters of an hour.

S. K.

FRUIT CAKE.

One pound sugar, one pound flour, one pound butter, twelve eggs, two pounds raisins, two pounds currants, three fourth pound almonds, (the latter may be omitted) one half pound citron, one-half glass currant jelly, one tablespoon allspice, one table spoon cloves, two nutmegs. Flour your fruit well, cream the butter, then add the sugar, then yolks of the eggs, then the whites, then the fruits. Do not put all the flour on the fruits, flour to be

put in last, one teaspoon baking powder in the flour. Bake two and one half hours. This makes two nice sized cakes

MARGARET MILLER.

Hanover, Pa.

SCRIPTURE CAKE.

One cup butter.....Judges 5-25
Two cups sugar Jeremiah 6-20
Three and one half cups flour.....
.....1 Kings 4-22
Two cups of raisins 1 Samuel 30-12
Two cups of figs 1 Samuel 30-12
One cup of almonds.....Genesis 43-11
Six eggs Isaiah 10-14
1 cup of water.....Genesis 24-20
A little salt Leviticus 2-13
A large iron spoon honey...Exodus 16-31
Sweet spices to taste.....1 Kings 10-2

Follow Solomon's advice for making good boys, Proverbs 23-14, first clause and you will have a good cake.

MRS. STRASSNER.

Canton, Ohio.

SPONGE CAKE.

SPONGE CAKE NO. 1.

Three eggs, one and one half cups of powdered sugar, two cups sifted flour, two teaspoons cream of tartar and one teaspoon soda, one half cup cold water, grated rind and half the juice of one lemon, bake in a dripping pan.

MRS. E. J. S.

SPONGE CAKE NO. 2.

Four eggs, one cup flour, one cup sugar, one fourth teaspoon soda, or one teaspoon baking powder, one tablespoon of milk.

S. K.

SPONGE CAKE NO. 3.

Three eggs (beat one minute,) one and a half cups sugar, (beat 5 minutes) one cup flour, (beat one minute) one half cup cold water, another cup of flour, with two teaspoons baking powder, (beat one minute,) Bake slowly.

MRS. R. WALTZ.

Wadsworth, Ohio.

SPONGE CAKE NO. 4.

Three eggs, one cup of sugar, three tablespoons of boiling water, two teaspoons baking powder, flavor with lemon, flour to make a soft batter, beat all together.

MRS. J. JOHNSON.

Alliance, Ohio.

SPONGE CAKE NO. 5.

One and a half cups sugar, one and a half cups flour, one and a half teaspoons of baking powder, three eggs, one half cup boiling water, beat whites and yolks separate until stiff, then put together and beat again, lastly, add hot water.

MRS. WM. FAUSE,

Akron.

SPONGE CAKE ROLLS

Four eggs, one cup sugar, one cup flour, one teaspoon baking powder. Beat eggs and sugar together, add flour and baking powder. Bake in tins six by ten. This makes two rolls. When baked take out of pan, spread with jelly and roll up. Nice for lunch.

SWISS ROLLS.

Eight eggs, half a pound of flour, half a pound powdered sugar. Whisk the eggs and sugar to a thick cream, add the flour lightly, then spread out carefully on well buttered and prepared tins, and bake in a very quick oven. When baked take out of pans, spread with raspberry jam, roll up and dust with sugar.

CALLA LILLIES.

Use dough made for any good sponge cake. Put a tablespoonful dough in a pie tin, when done roll while hot in the shape of a cornucopia, fasten with a toothpick. When cool fill with cream sweetened and flavored. When ready to serve arrange in a suitable dish, with calla lily leaves.

MOLASSES CAKE.

One cup molasses, one half cup sugar, one half cup butter, two scant teaspoons soda, ginger and spice to taste, two and a half cups of flour. Mix together, add one cup hot water, and two eggs beat well and bake.

MRS. NIES.

Lake, O.

GINGERBREAD NO 1.

One cup molasses, one cup sugar, one cup buttermilk, one third cup butter or lard, one egg, one half teaspoon of each ginger and cinnamon, one teaspoon soda, flour to make a thin batter, stir well and bake.

MRS. R. D. BANER,

Goshen, Ind.

GINGER BREAD NO 2.

Two cups molasses, one cup sugar, one cup lard and butter, one cup sour milk and cream mixed. Four eggs, three dessert spoons soda, one tablespoon ginger, flour.

MRS. J. HARRISON.

Hartville, O.

COOKIES.**BEST COOKIES.**

Two cups powdered sugar, one half cup butter, one cup sweet milk, the whites of four eggs (or two whole eggs,) two teaspoons baking powder, one teaspoon extract of lemon, flour enough to make a soft batter, which beat hard ten minutes then drop in spoonfuls into a gem pan. When cold cover with soft white icing.

FILLINGS FOR CAKE.**FIG FILLING.**

One cup figs chopped fine, put in a stew-pan, put on a little water and one cup sugar, set on the back of the stove, cook slowly until it becomes thick, then put between layers of cake, and put frosting on top.

MRS. DR. WETTACH,

Tiffin, O.

CHOCOLATE FROSTING.

Take one-half cake of German sweet chocolate, or any other kind you may have, grate and put in one-half cup sugar and a little water, boil until it jingles on the bottom of cup when dropped into cold water, then beat the white of one egg stiff, and pour the above in very slowly, beating all the time, and beat until nearly cool, then spread on cake.

MINNIE L. BAUER,

Akron, O.

PLAIN FROSTING NO. 1.

One cup sugar and a little water, boil as long as the above, then stir slowly in the well beaten white of one egg and beat until nearly cool, spread on cake.

M. L. B.

NUT FILLING.

Put nut meats into bottom of pan with cake, and bake, then frost the bottom of cake with plain frosting.

FROSTING WITHOUT EGGS.

One cup sugar and one-half cup milk, boil as above, and beat until nearly cool, spread on cake.

ANNA WETTACH.

COOL FROSTING.

White of one egg beaten stiff, eight tablespoons of pulverized or granulated sugar, beat and spread on cake, set in oven to harden.

S. K.

Hickory nut filling same as given in hickory nut layer cake.

MAPLE FILLING.

Take two cups maple molasses, boil until it jingles in cup, when dropped in cold water, then stir slowly in the well beaten white of egg, beat until it becomes cool and spread between layers, and on top of cake.

MRS. BAUER,

Lake, O.

CHOCOLATE ICING.

Melt one-fourth cake chocolate in one-fourth cup hot water, stir in confectioners sugar until thick enough to spread, add one teaspoon vanilla, keep warm, but do not boil. This is enough to spread three layers.

ORANGE FILLING.

Juice of one large orange, and confectioners sugar until the right consistency to spread, add one teaspoon yolk of an egg.

MAPLE ICING.

One cup maple sugar, one-half cup water, boil until it grains, then beat in the white of an egg slightly beaten, stir to a smooth cream, spread while warm.

CARAMEL FILLING.

One-half cup white sugar and one-half cup brown sugar, one-half cup sweet milk, butter size of an egg, boil until it threads from the spoon, spread between layers and on top.

COOKIES.

CRISP COOKIES.

One cup butter, two cups sugar, three eggs well beaten, one teaspoon soda, two teaspoons cream tartar, one tablespoon milk, one teaspoon nutmeg, one teaspoon cinnamon, flour enough to make soft dough, brush the top of cookies with a little milk and sprinkle with sugar, bake quickly.

MRS. REAM.

COOKIES.

Three eggs, two cups soft white sugar, seven tablespoons milk, one cup butter, one small teaspoon soda, two teaspoons cream of tartar, flour enough to press out with the hands, cut and bake.

MRS. CLARA NORTON.

ANNIE'S COOKIES.

Two cups soft white sugar, one cup butter, three eggs, one teaspoon soda dissolved in a little hot water, mix all together very stiff, roll out thin.

SUGAR COOKIES.

Two cups sugar, four eggs, one cup butter or lard, or one-half of each, one-half cup sweet milk, one teaspoon soda, juice and rind of one lemon, flour enough to roll.

MISS LYDIA SCHILLER,
Cleveland, O.

COOKIES.

Five cups flour, one and one-half cups sugar, one cup butter, one teaspoon soda, rub together as pie crust, moisten with two well beaten eggs and five tablespoons sweet milk, bake quickly.

MISS LOTTIE SCHMEIDEL,
Akron, O.

MRS. DR. RICKSECKER'S COOKIES.

NO EGGS.

One cup granulated sugar, a large half cup butter, one cup sour cream, one teaspoon soda, flour to roll light.

MRS. J. WAGNER'S COOKIES.

One cup lard and butter, one cup sour cream, two cups sugar, two eggs, one teaspoon soda, two teaspoons baking powder, make into a soft dough and bake in a quick oven.

Hartville, O.

BAKER'S COOKIES.

A large cup sugar, one-half cup lard, one egg, one cup milk, two teaspoons carbonate ammonia dissolved in the milk, two teaspoons lemon essence, mix as bread dough, cut in squares, and bake quickly. (Roll thin.)

MRS. H. MACHAMER,
Canton, O.

SAND TARTS.

One cup butter, one and a half cups sugar, three eggs, the whites and yolks beaten separately, one tablespoon water, one-half teaspoon baking powder, mix in enough flour until stiff enough to roll, roll thin and cut in squares, sprinkle with sugar and cinnamon, bake quickly.

M. M.

HERMITS.

Two cups sugar, one cup butter, two eggs, one teacup chopped raisins, one cup thick milk, one teaspoon soda, one teaspoon cloves, four teaspoons cinnamon, one nutmeg, enough flour to roll soft, roll thin and sprinkle sugar over them.

LYDIA SCHILLER.

CHRISTMAS COOKIES.

EXCELLENT.

One pound flour, one pound sugar, two teaspoons baking powder, four eggs, beat one hour, make and cut out night before baking, flavor part of them with anise seed if desired. The older they become the better they are.

MRS. DR. BAUER.

Lake, O.

ANISE CAKES OR CHRISTMAS COOKIES.

One and one-fourth pounds pulverized sugar, four eggs beaten to a stiff froth, then stiffen with flour, flavor with anise oil or seed, roll out and mould, then let lay one day and two nights, then dry in an oven. These can be kept one year.

MRS. MARY REAM.

CHRISTMAS COOKIES NO. 3.

One and one-half cups sugar, one-half cup lard, two eggs, one teaspoon soda, two teaspoons cream of tartar, five tablespoons boiling water, flavor to taste.

MRS. J. SMITH,

Hartville.

HANOVER CHRISTMAS COOKIES.

One pound sugar, one-fourth pound butter, yolks of five eggs, one teaspoon soda put in dry, two tablespoons thick milk, when rolled out wash them with the yolks of eggs, sprinkle with sugar and cinnamon, bake.

MISS MARGARET M. MILLER.

COOKIES WITHOUT EGGS.

Two cups soft white sugar, one cup lard, one cup sour milk, two even teaspoons soda, flour to make a soft dough.

MRS. F. SCHUMACHER.

Hartville, O.

MRS. ROGER'S COOKIES.

One-half cup butter, one egg well beaten, one-half cup milk, one and a half cups sugar, two teaspoons baking powder, nutmeg and flour.

COOKIES WITHOUT EGGS.

One cup butter, one and one-half cups sugar, a small cup of sweet milk, large teaspoon baking powder sifted with flour or (sour milk with half teaspoon soda) roll out, sprinkle with coarse sugar and hickorynut meats. Cut into forms and bake in a quick oven.

Hanover.

CHOCOLATE COOKIES.

One-half cup butter, two cups sugar and three eggs, three cups of flour, three teaspoons baking powder, one-half cup Baker's chocolate, flavor with vanilla, put sugar, flour, chocolate and baking powder together, and stir thoroughly, then put butter, eggs and vanilla in some other dish and whip well, then add a little at a time the dry part and stir all the time.

C. B.

GINGER COOKIES NO. 1.

Two cups sugar, one cup molasses, one cup lard, two eggs, one half cup cold water, one teaspoon ginger, three teaspoons soda, one teaspoon each of cloves and cinnamon.

MRS. DR. BAUER.

GINGER COOKIES NO. 2.

One pint molasses, one cup sugar, one cup lard, one cup sour milk, four teaspoons soda, ginger to taste, heat molasses, lard and sugar, then put in milk when partly cool, stir in flour, let stand over night, roll out next morning and bake.

MRS. H. GEOTZ,
Hartville.

GINGER SNAPS.

One pint N. O. molasses, let come to a boil, then add one-half pint sugar, one-half pint lard and butter mixed, one teaspoon ginger, cloves and cinnamon, one teaspoon soda dissolved in a large spoon-

ful boiling water, add a little sprinkle of salt and pepper, flour to make a stiff dough, roll thin.

MRS. F. STRASSNER,
Canton, O.

DROP CAKES.

Three eggs, one cup lard, one cup molasses, one cup brown sugar, one tablespoon ginger, one tablespoon soda, one teacup boiling water, dissolve soda in the water, five cups unsifted flour, mix well, drop in spoonfuls into a slightly greased pan, about three inches apart.

MRS. M. REAM.

DOUGHNUTS.**OAT MEAL CRACKERS.**

Two cups brown sugar, two cups oat meal, one-half cup butter, one half cup hot water, scant teaspoon soda in part of the hot water, flour to make them very stiff, roll very thin.

DOUGHNUTS NO. 1.

One and one-half cups sugar, one-half cup lard, one and one-half cups milk, three eggs, four teaspoons baking powder, one teaspoon salt, one nutmeg, flour enough to mix, drop in hot lard.

MRS. M. REAM.

CREAM DOUGHNUTS.

Beat two eggs, one cup sour cream and one cup sugar together, add a level teaspoon soda, a little salt and flour enough to roll.

MRS. I. E. WELLS,
Athens, Mich.

DOUGHNUTS NO. 2.

Two eggs, one and one-half cups sugar, one cup sour milk, one teaspoon soda, one-half teaspoon baking powder, three tablespoons lard.

MRS. G. E. HOLBIEN,
Manistique, Mich.

DOUGHNUTS NO 3.

One cup sugar, one cup sour milk, one egg, one-half teaspoon soda, flour to make a soft dough.

S. K.

DOUGHNUTS NO. 4.

One quart flour, one egg, one-half cup sugar, one cup milk, two teaspoons baking powder, six teaspoons melted lard, flour.

MRS. R. WALTZ.

FASNACHTS.

Three eggs, one cup sugar, two pints for bread sponge, nutmeg or cinnamon, if desired, mix with the hand as soft as possible, let it raise, mold again, have the bread board well floured, roll out half an inch thick, cut and let raise again, when light fry in hot lard and sprinkle with sugar.

MRS. J. SHUMAKER.

LOVE KNOTS.

One egg, four tablespoons sweet cream, two tablespoons sugar, a pinch of salt, flour to knead very hard, roll out, cut in narrow strips, tie each one in two or three knots, fry in hot lard, sprinkle with sugar while hot.

SWISS PRETZEL.

Two cups of sugar, two cups of lard, one cup milk, four eggs, a pinch of salt, and plenty of cinnamon. make a stiff dough, take a pinch of dough about the size of a marble, and roll it into the shape of a marble, roll the whole batch into marbles, then if you can secure a swiss pretzel iron, which is similar to a waffle iron, but more shallow grooves. Make it hot, butter and lay a marble on each division and put cover on top, which will press it flat, it is a delicious little waffer.

MRS. J. EYER.

MOONSHINE OR HYPOCRITES.

Make a dough like noodles, roll very thin, cut any shape as large as a plate, crumple a little, then drop into hot lard, sprinkle with sugar and pile on top of of each other.

EGG BUTTONS.

One quart flour, one pint of boiling milk, scald flour well, add a pinch of salt and thin with one-half doz. eggs, drop from a spoon into hot lard, serve with maple syrup while hot. (Fine.)

MRS. M. REAM.

FRITTERS.**APPLE FRITTERS.**

One cup sweet milk, two cups flour, a large teaspoon baking powder, two eggs, one tablespoon sugar, a little salt. Warm the milk, and add slowly to the beaten yolks of eggs, then add flour and whites of eggs, stir together, slice apples crosswise after paring and taking out core, drop in batter, take out with spoon or fork, and drop in hot lard.

S. K.

GRANDMOTHER'S FRITTERS.

One pint thick milk, three eggs, one teaspoon soda, one teaspoon salt, flour to

make a thick batter, dip with a small spoon into hot lard. (Chopped apples can be added to the batter.) Mrs. R. W.

COTTAGE CHEESE NOODLES.

One cup cottage cheese, three eggs, one cup sour milk, one-eighth pound butter, one teaspoon soda, flour enough to make a soft dough to roll out, roll one inch thick, cut in squares one inch wide, four inches long. Fry in deep hot lard. Sprinkle with sugar.

MRS. J. B. S.

BREAD.**SPONGE.**

Take three good sized potatoes, boil soft, mash, add enough water to make one quart, put in one yeast cake, two large tablespoons white sugar, one of salt, stir often and let stand several days.

FOR BREAD.

Take three potatoes, sugar and salt, as for sponge, and a pint of water for each loaf, then add your sponge, and let stand over night in a warm place, stir often, in the morning warm flour and sponge,

add a little more sugar and salt if desired, and stiffen your warm bread, work good until it snaps, cover over, let it rise until twice its size, then put in pans, and let rise again, when quite light, bake in a moderate oven, one hour. Never let bread or sponge stand until it drops if you want the best results.

MRS. LYDIA HOLBIEN.

WADSWORTH.

For your next baking, take out a pint of sponge and put in a sealed can.

HOP YEAST.

Take one good handful of hops, and three or more pints of water, boil them, grate six good sized raw potatoes, add to them one-half cup sugar, one-half cup salt, a heaping teaspoon ginger, then strain the hop water, and pour on the potatoes. Boil all together fifteen or twenty minutes, or until it is cooked through. As soon as cool enough add a yeast cake soaked in a little warm water, stir well together and let get light, then set in a cool place in a crock, cover well, ready for use.

BREAD NO. 2.

When wishing to bake, use about two-thirds or half of a cup of this yeast at a baking. Take two good sized potatoes, boil them, mash well and add one tablespoon sugar, the potato water and warm water enough for your bread, then after it is the right warmth, add yeast, and flour to make a thick, stiff batter. Set in a warm place until morning, then add a little salt and mix bread, work it well, but not too stiff, let it rise in bread pan, then work it down again, when light again, put in pans, let rise and bake, have oven right and take out as soon as done. This never fails.

MRS. MESSENBRING.

SALTRISING BREAD.

Take three tablespoons corn meal and scald with three tablespoons of sweet milk, keep warm, where it will get light. Next morning take one-half teaspoon salt, one half teaspoon sugar, one-fourth teaspoon ginger, and one-eighth teaspoon soda. To one pint new milk add enough hot water to warm to blood heat, pour over the above, add the corn meal scalded the night before, set in a kettle of warm water, hot enough to bear your hand in, keep the same heat, when light, put two quarts of flour in a pan, let it get warm, then add the sponge, with more milk and water, one tablespoon salt, two of sugar and one-eighth of soda, set in warm water again, when light,

make into a soft dough and mold into pans, let rise over hot water again, when light bake.

MRS. S.

GRAHAM BREAD.

Yeast one pint, water two pints, mix in a soft sponge and let rise, then mix in Graham flour enough to make a stiff batter, adding a little salt, sugar and butter, put into molds and let rise, then bake.

D. KELLER,

Denver, Col.

QUICK GRAHAM BREAD.

One-half cup N. O. Molasses, one heaping teaspoon soda dissolved in a little hot water, three cups of sour milk, a little salt, stir stiff with Graham flour, and bake two hours.

S. K.

BROWN BREAD.

One cup white flour, two cups Graham flour, one cup molasses, two cups warm water, one teaspoon soda, a little salt, stir molasses, salt and warm water together, then add the white and graham flour, beat well, dissolve soda in a little warm water and add the last thing. Put into tin cans and steam one and one-half to two hours

MRS. W. KEFAUVER.

LIGHT BISCUIT.

One pint warm water, two cups yeast, one cup mashed potatoes, one-fourth cup sugar, one-fourth cup lard, set in the evening, and work stiff in the morning, let rise and mold into small biscuits, let them get light, and bake in a moderate oven.

MRS. J. WAGNER,

Hartville.

LIGHT CAKE.

Take bread dough when it is ready to put into pans and add a little sugar and lard to taste, work this on the molding board, use flour to keep it from sticking, work it half an hour, or till dough blisters, then make very small biscuits and lay them far apart into dripping pans, press them flat. Let them stand in a warm place until tea time, then bake in a moderate oven, as soon as brown they will be baked.

MRS. J. BOYD.

ROLLS.

TEA ROLLS.

When you bake your bread in the morning save out a pint of the dough and work into it a couple of eggs, a cup of sugar, a piece of butter the size of an egg, and flour enough till it is stiff enough to mold. Form into round balls, lay them on the board, first dredging it with flour, when they get light mold them down and repeat the process till time to bake them for supper. The repeated rising and molding makes them very tender and delicate.

N.

PARKER HOUSE ROLLS.

FOR 6 O'CLOCK TEA.

At eleven o'clock boil two medium sized potatoes, scald a large tablespoon flour with the water, mash potatoes, and add one pint warm milk, stir in two compressed yeast cakes, stir in flour to the consistency of pancake batter, let rise, then add tablespoon lard, handful salt, and one-half cup sugar, and knead stiff, let rise till very light, then roll thin and cut out with a biscuit cutter, brush with lard and butter, fold over and let rise again until very light, then bake twenty minutes in a quick oven.

MRS. CHARLES W. BERRY.

CINNAMON ROLLS.

Take light biscuit dough, roll out thin, spread with melted butter, sprinkle with sugar and ground cinnamon, roll up like jelly cake, cut small pieces from the end, put into a tin to rise, when light, bake slowly.

BREAD STICKS.

Take light biscuit dough, shape into balls, then roll a foot long and thinner than the little finger, do not let them touch in a pan, let them get very light, bake until crisp.

VIENNA ROLLS.

One pint sweet milk scalded, one-half cup sugar, one tablespoon butter, mix all together while hot, when cool add a little salt, one-half cup yeast, stir in flour to make a stiff sponge, when light mix as bread, let this rise twice then roll out about one inch thick, cut with a cookie cutter, brush surface with melted butter, and fold, let rise and bake, while warm brush with butter.

MORAVIAN SUGAR CAKES.

VERY FINE.

One cup sugar, one heaping cup mashed potatoes, mix them, then when cool add one cup liquid yeast, or (one and a half yeast cakes dissolved in a cup of water) let rise in a warm place from 5 o'clock until bed time, then add three eggs, three-fourths cup shortening, pinch of salt, mix stiff, let raise in warm place until morning without working spread in pans an inch thick, let it get very light, then make holes in top with the finger and fill with butter and cover with brown sugar or granulated, and sprinkle with cinnamon, bake in moderate oven. Or take a small piece of this dough, roll it round about ten inches long and the thickness of a little finger, then tie into love knots, when very light, bake. After they are baked, brush with butter and sprinkle with granulated or powdered sugar. This makes about forty love knots.

MRS. M. R.

LIGHT DOUGH DUMPLINGS.

Take very light, small biscuits, drop them into the skillet with melted butter, then fill pan with hot water, cover tight, let cook dry till it begins to fry, eat with cream and sugar while warm.

MRS. H. MACHAMER,

Canton.

MUFFINS.

MUFFINS.

Melt two ounces of the best butter in one quart of warm milk, and set aside until cold, beat four eggs until very light, and make a batter by adding alternately and very gradually a little of the milk and butter, and a little of the flour until the batter is of a proper consistency, which is quite thin, then add a large tablespoon of compressed yeast, or two teaspoons of baking powder, bake them in buttered muffin rings, set upon a hot griddle that has been rubbed over with beef suet. Bake them first on one side then upon the other. They must be torn asunder to butter, as cutting them renders them heavy.

POP OVERS.

One teacup milk, a heaping cup of sifted flour, a little salt, a large teaspoon sugar, a tablespoon melted butter, one egg. Beat yolk of egg, add milk, flour, etc., lastly the beaten white to a foam, pour into hot gem pans, bake in a quick oven.

BREAKFAST GEMS.

One cup sweet milk, three teaspoons baking powder, one egg, two tablespoons sugar, two tablespoons melted lard, a little salt, two and one-half cups flour, drop spoonfuls into a hot gem pan well buttered.

MISS CARRIE BOYD,
Alliance.

CREAM PUFFS.

TEA PUFFS.

Three eggs, one cup sugar, three-fourths cup butter, one pint sweet milk, three pints sifted flour, three teaspoons baking powder, bake in muffin rings and serve warm.

MRS. M. REAM.

One cup milk, one-half cup sugar, one egg thicken with cornstarch, flavor with vanilla, boil, make an opening in the side of puff and fill with the filling.

MRS. R. WALTZ.

CREAM PUFFS NO. 1.

One-half cup butter melted in one cup of hot water, put in a tin pan and set on the stove, while boiling stir in one cup of flour, take off and let cool, when cold, stir in three eggs, one after the other without beating. Drop on buttered tins and bake in a hot oven twenty minutes. (Filling:)

GERMAN CREAM PUFFS.

One pint sweet milk, one-half pound flour, two ounces butter, four eggs, separate the eggs, beat the yolks until thick, warm the milk and butter until butter is melted, when cold stir in slowly the yolks of the eggs, then stir in the flour, beat the whites dry, stir through lightly, and bake in buttered cups half full.

BISCUITS.

SODA BISCUITS.

One quart flour, one-half teaspoon salt, one teaspoon soda, a little lard mixed with flour, soda dissolved in one cup of buttermilk, make a soft dough, work as little as possible, bake in a hot oven.

S. K.

GRAHAM GEMS.

Two heaping iron spoonful of Graham flour, and one of white flour, two teaspoons of baking powder, a little salt, sweet milk, make into a soft batter and bake in gem pans.

S. K.

BAKING POWDER BISCUIT.

One quart of flour, half teaspoon salt, three teaspoons baking powder, lard the size of a walnut rubbed in the flour, wet with cold water or milk, and bake as soda biscuit.

S. K.

WHOLE WHEAT GEMS.

One cup whole wheat flour, one cup milk, one egg, one teaspoon sugar, one-half teaspoon salt. Beat egg until light, add milk.

GRIDDLE CAKES.

WAFFLES.

One quart flour, three eggs, one-half teaspoon salt, one tablespoon melted butter, two teaspoons baking powder, add milk to make a soft batter. S. K.

PAN CAKES.

To one pint of sour milk use two eggs, and nearly one teaspoon soda, flour to make a soft batter, use a little salt; the cakes will be nice without eggs by adding a little melted butter. S. K.

POTATO PAN CAKES.

Take a cup of cold mashed potatoes, one cup of sweet milk, one egg, a teaspoon baking powder, make into a batter by adding flour, and bake as griddle cake. S. K.

RAW POTATO PAN CAKES.

Take one cup of milk, two eggs to one pint of raw grated potatoes, a little salt, and flour enough to make a batter, bake and serve at once. MRS. M. REAM.

OAT MEAL GRIDDLE CAKES.

One pint of cold boiled oatmeal, one cup milk, a little salt, two teaspoons

baking powder, two eggs, two cups of flour. Beat the milk into the oatmeal, then add the salt, the yolk of the eggs and a cup of boiling water, mix all well together, add the flour, beat again, then add the baking powder, the whites of the eggs beaten to a stiff froth, mix well and bake on a griddle iron.

BUCKWHEAT CAKES NO. 1.

Two cups buckwheat, one cup flour, one-half cup yeast, a little salt, stir up with warm water in the evening, let get light, in the morning take a small teaspoon soda, dissolved in some warm water, and add to the batter, let stand a few minutes then bake on the griddle iron. S. K.

BUCKWHEAT CAKES NO. 2.

Mix same quantity of flour, as above, one teaspoon soda, and buttermilk, bake at once. S. K.

JOHNNY CAKES.

Two cups corn meal, one cup flour, one teaspoon soda, one egg, tablespoon butter, a little sugar, thin with buttermilk, or sour milk, can use sweet milk and baking powder. S. K.

CORN BREAD.

PONE.

Four tablespoons corn meal, two cups flour, one cup milk, two teaspoons baking powder, two tablespoons butter, two eggs a little salt and sugar, bake.

Mrs. Clara Norton.

CORN BREAD.

Two cups corn meal, one cup flour, four tablespoons melted lard, salt and sugar to taste, one egg, one teaspoon soda, buttermilk to make a soft batter,

bake in moderate oven a little more than half hour.

CORN MEAL PUDDING.

Boil one pint sweet milk, stir in four tablespoons corn meal, cook ten minutes let cool, then add one pint of milk, one-half cup molasses, half teaspoon of each, salt and cinnamon, two well beaten eggs, one-half cup sugar. Bake one-half hour, then stir in one more pint of milk. Bake another hour and a half.

TOAST.

TOAST NO. 1.

Take two or three tablespoons flour, rub smooth in a little milk, add one cup of sweet milk, one-half teaspoon baking powder, one egg, drop in pieces of dry stale bread, and fry in a well buttered pan, cover, when brown on one side turn.

TOAST NO. 2.

Beat one egg, add one cup of water and a little salt, dip bread in quickly, and fry.

TOAST NO. 3.

To utilize crumbs and broken pieces of bread, pour on enough boiling water to soften, then mash bread, add one egg, a little salt, a teaspoon baking powder,

half cup milk, flour enough to thicken it, drop in spoonfuls on a hot griddle.

S. K.

TOAST NO. 4.

Toast bread a light brown, make a sauce with milk, a little butter, thicken with a little flour, put toast into a hot deep dish, and cover with the prepared sauce, serve while hot.

Mrs. M. R.

HAM TOAST.

Chop remnants of cooked ham very fine. To a small cup of ham, add the yolk of one egg, one tablespoon flour, four tablespoons milk, rubbed together. Let come to a boil, season with mustard, serve with toast.

Aunt Susan.

PIES.

PIE CRUST, NO. 1.

Take two and one-half cups flour, two heaping tablespoons lard, a little salt, knead well then add very little water, this makes three crusts.

Mrs. I. E. Wells.

PIE CRUST, NO. 2.

Use one-third as much lard as flour, and a little salt, mix salt in flour first, then mix the lard and flour thoroughly with a spoon, add just enough very cold water to hold together, do not knead at all, handle as little as possible, flour board and rolling pin well, roll out quickly, always rolling away from you.

LEMON PIE, NO. 1.

One apple chopped fine, one egg, one lemon, one cup sugar, half cup water.

Mrs. McMillon.

LEMON PIE, NO. 2.

Boil together two cups sugar, one and one-half cups water, one tablespoon cornstarch, butter the size of an egg, let the above cool, then add one egg, the juice and rind of one lemon. Bake between (two) crusts.

Mrs. M. Ream.

LEMON PIE, NO. 3.

One and one-half cups white sugar, two heaping tablespoons of unsifted flour, (or one of cornstarch) stir well together, then add the yolks of three well beaten eggs, beat well, then add the juice of two lemons, two cups of water, and a piece of butter the size of a walnut, set on stove, in a double boiler, and cook until it thickens, when cool pour into a deep pie pan lined with paste, bake, when done, have ready the whites beaten stiff with three tablespoons sugar, spread this on top and brown slightly.

Mrs. Dr. Ricksecker.

LEMON PIE, NO. 4.

FOR TWO PIES.

Take one grated lemon, add one heaping cup of sugar, take two eggs, separate the whites and yolks. Beat the yolks, add two tablespoons flour and one of corn starch, mix with a little water, add two pints of boiling water, let the mixture come to a boiling point, put the mixture into baked crusts, beat the whites, spread on top and brown in oven.

Mrs. J. A. Ebal.

LEMON PIE, NO. 5.

Two cups sugar, two lemons, five heaping tablespoons corn starch, the yolks of three eggs. Soften cornstarch with cold milk, then pour on boiling water, (out of a boiling teakettle) until starch looks clear and is thick, then add eggs, sugar, lemon juice and grated rind and sweet cream or milk to make it the right consistency. Bake in crusts and cover with whites after baked, brown, add some sugar to whites. This makes four pies.

Mrs. O. Messenbring, Minn.

CHOCOLATE PIE, NO. 1.

One tablespoon cornstarch, four of sugar, five of grated chocolate, lump of butter the size of a hickorynut, mix thoroughly then add one pint (or more) of milk slowly, let come to a boil, then put into a baked crust, whip one-half cup of sweet cream, and spread on top.

Mrs. C. W. Berry.

CHOCOLATE PIE, NO. 2

One and one-half cups water, butter the size of a walnut, one-half cup sugar, three even tablespoons cornstarch, made thin with sweet cream, flavor, add three tablespoons of chocolate, boil together until it thickens, put into baked crust.

Mrs. F. H. Keller.

CHOCOLATE PIE, NO. 3.

Five tablespoons grated chocolate, yolks of two eggs, a little salt, one-half cup of sugar, two teaspoons flour. Mix

thoroughly and pour on one cupful of boiling water. Cook, stirring constantly Flavor with a little vanilla. Pour into a baked crust. Cover with the beaten whites of eggs.

S. K.

COCOANUT PIE, NO. 1.

One pint milk, one teacup sugar, three eggs, one heaping cup of prepared cocoanut. Mix the cocoanut with the beaten yolks and sugar, add milk, and bake with undercrust. Beat the whites to a froth add three tablespoons powdered sugar spread over the pie, sprinkle with dry cocoanut and brown slightly.

COCOANUT PIE, NO. 2.

Yolk of one egg, lump of butter the size of a walnut, four tablespoons sugar one of cornstarch, stir together then add one pint or more of milk slowly. Set on stove and let boil a minute or two stirring constantly. Take off and add one cup of cocoanut. Make icing of the white of egg, and two tablespoons sugar, spread on pie, sprinkle with cocoanut, and brown slightly.

Mrs. C. W. Berry.

CORNSTARCH PIE.

Mix one tablespoon cornstarch, and two tablespoons sugar. Stir into the beaten yolk of one egg, then add the beaten white, flavor with vanilla, a little salt, and one pint of milk. Bake like custard pie.

S. K.

CUSTARD PIE.

Three well beaten eggs, three tablespoons sugar, a little salt, and milk enough to fill a crust.

Mrs. Clara Norton.

APPLE CUSTARD.

One and one-half cups scraped apples, one cup sugar, one tablespoon butter, two eggs, one cup milk, a little nutmeg, cream, sugar and butter. Mix with the yolks of eggs, milk, spice and apple. Bake like a custard. When nearly done cover with the beaten whites and sugar, and brown slightly.

S. K.

CREAM PIE, NO. 1.

Sweeten and flavor one cup of cream, chill and whip it, then put into a baked crust. S. K.

CREAM PIE, NO. 2.

One-half cup sugar, one tablespoon butter, two eggs, two cups cream or milk, two tablespoons flour. Beat sugar and butter to a cream. Mix flour with milk, then add the well beaten eggs. Bake as custard. Cover with icing. Flavor to taste. Mrs. Dr. Ricksecker.

ORANGE CREAM PIE.

Take the yolks of two eggs, one-half cup sugar, one-half cup milk, one heaping tablespoon flour, (or cornstarch.) Beat all together. Then pour this mixture into one pint of boiling milk, stirring well. Flavor with orange. Pour into baked crust. Cover with frosting and brown slightly. Mrs. C. O. Waltz.

BANANNA PIE.

Make a custard as for custard pie, (leave out the white of one egg,) add two crushed bananas, when baked, cover with the white of an egg, two tablespoons sugar well beaten and brown.

PUMPKIN PIE.

Boil pumpkin until dry and brown. Use one part pumpkin to three parts milk, one egg for each pie, season with sugar, a little molasses, salt and ginger. S. K.

SUGAR PIE.

Cover lower crust with sugar, sprinkle thick with flour, put in a few small pieces of butter, then add one-half cup milk or water.

MINCE PIE.

Take the neck or any lean piece of beef, boil until very tender and liquid nearly

boiled down, add one cup of suet and chop fine, take out all fibers. Take one part meat to two parts apple. Add raisins and spices to taste, also a little salt and pepper. Moisten with sweet boiled cider or vinegar and water, add lemon, if desired. Boil all together and can for use. S. K.

APPLE TART.

FINE.

Pare, and half, good tart apples and take out cores, lay into a pan lined with crust, with flat side down. Cover with sugar, sprinkle with a small handful of flour. Put on a few small pieces of butter, pour in a little water, enough to cover bottom, not too much or it will run over, bake in a hot oven. S. K.

DRIED APPLE PIE.

Stew dried apples, mash and season with sugar and nutmeg, if green currants are available put in green currants. Bake between two crusts.

Grandma's Pie.

CRANBERRY PIE.

Prepare cranberries as for sauce. Bake between two crusts. S. K.

BERRY PIES.

Line a deep plate with pie crust and fill with alternate layers of clean fruit and sugar, using more or less sugar according to the acidity of the berries, add one tablespoon of flour if the fruit is very juicy. Wet the edge of lower crust, cover with top crust, press down edge with the prongs of a fork, and bake in moderate oven. Unless you make your pie too full it will not run over if you follow these directions. A.

RAISIN PIE.

One cup raisins, boil in water to soften, when cool, add sugar to taste, one teaspoon vinegar, one tablespoon flour. Bake with two crusts. Mrs. M. R.

CRUMB PIE, NO. 1.

One cup sugar, one cup flour, butter the size of an egg, one teaspoon baking powder, rub together as pie crust. Take out one-half cup or more of the crumbs, then add water to the stiffness of cake dough, put into a crust, then the crumbs on top and bake.

Mrs. McMillion,
Canal Dover, O.

CRUMB PIE, NO. 2.

Two cups flour, two cups sugar, one-half cup butter. Rub together, then take out two hands full of crumbs for top. Now add another cup of flour with two teaspoons baking powder sifted in, moisten with two eggs and one cup of sweet milk. Bake in crusts.

GINGER PIE, or Cake.

Line three cake pans with pie crust. Make crumbs with four cups of flour, one cup sugar, one cup butter. Fill the pans with the following preparation: one cup molasses, one cup water, one teaspoon soda dissolved in a little vinegar, then add the crumbs, stir a little and bake. (Nice.)

S. K.

CHESS PIE.

One and one-half cups sugar, one-half cup butter, yolks of three eggs, one tablespoon flour, one cup water, put into two pie pans lined with crust, and bake. Frost with the whites of eggs.

PUDDINGS AND DESSERTS.

BREAD PUDDING.

One quart bread crumbs, the yolk of two eggs, sugar to taste, sufficient milk to moisten bread well, when baked. Spread on top of the pudding currant or other tartish jelly. Beat the whites of the eggs and one tablespoon of sugar to a froth, put on top of jelly and set in oven to brown.

Mrs. G. B. Dechant,
Pa.

JAM PUDDING.

One cup sugar, three-fourths cup butter, three tablespoons milk, one cup jam, one and one-half cups flour, one teaspoon soda. Bake and serve with sauce.

Mrs. McMillen.

COTTAGE PUDDING.

One cup sugar, one cup sweet milk, one pint flour, two tablespoons butter, two eggs, two teaspoons baking powder. Bake as cake. Slice and eat with sauce.

Mrs. E. Wettach.

SPONGE CAKE PUDDING.

One cup flour, one and one-half teaspoons baking powder, one cup sugar, four eggs, teaspoon vanilla. Beat all together fifteen minutes. When baked do not cut, but break it, and serve with whipped cream or sauce.

Miss Lydia Schiller.

MARBLE PUDDING.

One cup sugar, two eggs, three teaspoons butter, two cups of flour, one teaspoon baking powder sifted with it, half a cup of cold water or milk, half a cup of grated chocolate. Stir the chocolate into half the mixture and pour into the pudding dish, first some of the white then the brown alternating till all is in. Cover tightly and steam one hour and a half. Serve with fruit sauce. (Very nice.)

FRUIT ROLLEY POLLEY.

One quart flour, two teaspoons baking powder, mix through it, add a little salt, one teaspoon each of butter and lard, water to make a paste like pie crust.

Roll paste one-fourth inch thick, cover with any fruit desired. Roll up and boil in a cloth, leave plenty of room for swelling. Boil one and one-half or two hours. Use the same sauce as for other puddings.

Mrs. F. L. Fenstermacher.

Pa.

GRANDMA'S BAKEOVEN MOUSE.

Three eggs, one pint milk, a pinch of salt, make into a stiff batter, then add one cup of fresh fruit of any kind. Bake well. Cut in slices. Eat with sweetened milk.

ENGLISH PLUM PUDDING.

Three pounds of suet chopped well, three pounds of brown sugar, two pounds of granulated sugar, one tablespoonful each, cloves, alspice, cinnamon, two pints of fine bread crumbs, three quarts of flour, three tablespoons baking powder, one teaspoon salt, three pounds of seeded raisins, two pounds seedless raisins, four pounds currants, one-fourth of a pound of citron, one-fourth of a pound candied lemon peel, six eggs, (more may be used,) beaten and mixed with sufficient warm water to make the pudding of the right consistency, say about two quarts. Mix the ingredients thoroughly with the hands, then add eggs and water and stir with a spoon. Take lard pails, grease them well, put a layer of currants in the bottom saved from the amount above. Fill pail two-thirds full, put on lids, put in boiler with boiling water half way up sides, and boil ten hours. This will make eight quarts and can be kept two years. Always ready when unexpected guests arrive, when it must be steamed well enough to heat it through.

STEAMED PUDDING.

One cup molasses, one cup water, two cups flour, one tablespoon melted butter, one teaspoon soda, cinnamon and nutmeg if desired. Steam three hours. SAUCE.—One cup sugar, one-half cup butter, mix well; add one egg and one-half cup hot water.

Mrs. Berry.

SUET PUDDING.

One cup molasses, one cup milk, one cup chopped suet, one cup raisins, two and one-half cups flour, two teaspoons baking powder, flavor to taste. Steam two hours; serve with sauce made of one tablespoon butter, one tablespoon flour creamed, pour on boiling water, flavor and sweeten.

Mrs. G. Holbein.

WHITE PUDDING.

One pint suet rubbed fine, taking out all stringy substance, two or more quarts of flour, pepper well, add salt and mix all thoroughly. Put into a pan and moisten with water. Stir frequently while baking, and keep moistening by adding a little more water. This can also be steamed, putting it into a cloth bag, and is to be eaten while hot.

BIRD'S NEST PUDDING.

Fill a baking dish partly with sliced tart apples. Make a batter with two cups flour, a heaping teaspoon baking powder, a tablespoon lard or butter, one egg, mix with milk to a rather stiff batter, pour over apples and bake. When done put on a platter upside down, sprinkle with sugar, eat with cream or sauce.

S. K.

BROWN BETTY.

Fill a dish with apples and bread crumbs or pieces of buttered bread alternately, each time season apples with sugar, nutmeg and add small pieces of butter. Add enough water to cook all, sprinkle flour on top and bake.

S. K.

APPLE DUMPLINGS.

Halve the apples, make a dough like soda biscuit, roll, cut in squares, wrap the half of apple into a square of dough, join the edges well. Put into greased pan and bake, or steam. Eat with sugar and cream.

S. K.

DUTCH APPLE CAKE.

One pint flour, half. teaspoon salt, two teaspoons baking powder, one-fourth cup butter, one egg, one scant cup milk, four sour apples, two tablespoons sugar. Mix flour, salt and baking powder; then rub in the butter, beat egg and add milk, then stir into dry mixture. Spread into a pan, pare and cut apples into eights, lay in parallel rows, sharp edges down, sprinkle with sugar, cinnamon and bits of butter; bake twenty minutes.

BERRY PUDDING.

One quart blue or black berries, one pint water, one cup sugar, a five cent baker's loaf of stale bread, stew berries, sugar and water together. Cut bread into thin slices, and butter bread. Put a layer of bread into a deep dish, and cover with some of the hot berries, continue until all are used. Set away to cool, serve with cream and sugar.

Miss Lydia Schiller,
Cleveland.

RICE PUDDING NO. 1.

One quart milk, one cup sugar, one-half cup rice, a little butter, bake two hours in a moderate oven, stir after it begins to boil. Eat cold.

M. R.

RICE PUDDING NO. 2.

Take two cups boiled rice, add two or three eggs, a tablespoon of butter, sugar to taste, and a quart of milk, bake till done.

RICE BALLS.

Prepare rice as for table. Season with salt, butter and sugar. While hot pour into cups, let it get cold, then turn out into a flat dish. Eat with whipped cream or sugar and milk.

S. K.

TAPIOCA PUDDING NO. 1

Four large tablespoons tapioca soaked in a quart of sweet milk, boil until clear,

Beat the yolks of three eggs, one-half cup sugar, nearly one cup prepared coconut, stir in and boil until thick, beat the whites of eggs with two tablespoons sugar, spread on, and sprinkle with coconut, set in oven and brown.

TAPIOCA NO. 2.

One-half cup tapioca soaked in milk or water, two eggs, sugar to sweeten, one quart milk, a pinch of salt. Let the milk come to a boil, then stir in the tapioca, sugar and the eggs well beaten, leaving out the whites, boil and cover with the beaten whites,—For tapioca fruit slice oranges, bananas or peaches, lay in bottom of glass dish, sprinkle with sugar, after the pudding is cold slip it out on top of fruit.

PRUNE PUDDING NO. 1.

Steam one-half pound prunes until tender, take out the seeds, crack them and take out kernels. Hash kernels and prunes, beat the whites of five eggs to a froth, take one cup sugar, mix all together and bake in a moderate oven twenty minutes. Fig Pudding can be made in the same way.

Mrs. E. Mettach.

PRUNE PUDDING NO. 2.

One and one-half cups prunes cooked and seeded, the whites of five eggs. Beat whites and sweeten, put prunes into pan, cover with whites and brown in oven. Take yolks make a custard and boil, flavor and pour over top.

Mrs. F. H. Keller.

ORANGE PUDDING.

Boil one pint of milk, add sugar and one tablespoon cornstarch, dissolve on a little cold milk, and the yolks of two or three eggs, well beaten. When done let it cool, then pour over four large oranges that have been cut into small pieces and sweetened. Beat the whites of eggs with sugar and cover top.

Mrs. Waltz.

MOUSSE ORANGE.

Dissolve one cup of sugar in one cup of water, the juice of one lemon, boil a few minutes, remove from fire, put in the peel of two oranges, and let them lie for a few minutes, then remove, rub off the skin from six oranges with loaf sugar, and add the orange sugar with sugar syrup, and the juice of the six oranges, and the yolks of nine eggs, beat this with an egg beater until nearly boiling, remove quickly, set in cold water and continue beating until cold, then add one pint of whipped cream.

ORANGE DESERT.

A simple desert is made of layers of sliced bananas and oranges thickly sprinkled with sugar, and covered with whipped cream. Oranges and pineapples can be used.

Mrs. M. R.

CORNSTARCH PUDDING.

Two eggs, one quart milk, sweeten, beat the eggs, two tablespoons cornstarch, boil, divide into three parts, color one part lavender, the other pink and the

third one cream. Place tablespoon of each into sauce dishes, and cover with whipped cream.

Mrs. C. O. Waltz.

PINEAPPLE PUDDING.

Three cups milk, three tablespoons cornstarch, two tablespoons sugar, whites of three eggs, mix cornstarch with a little of the cold milk, add to the hot milk, add sugar and a pinch of salt, let it boil until it thickens, then the beaten whites and half a can of pineapples put in a mould, when cold serve with cream, or sauce.

ORANGE CUSTARD.

Take the juice of six large oranges, and put over a slow fire adding sugar to taste. When sugar is dissolved remove from fire, and when nearly cold add the beaten yolks of six eggs, and a pint of milk that has previously been boiled, put on fire and stir till it thickens. To serve, place in glasses and add the whites of the eggs, which have been well beaten with sugar.

CUSTARDS AND DESERTS.**CHOCOLATE CUSTARD.**

Scald one pint of milk, add three eggs, three tablespoons sugar, a little salt, a little vanilla, and one square of chocolate melted. Cook in a double boiler until thick like cream.

CUSTARD SOUFLA.

Rub two scant tablespoons butter to a cream, add two scant tablespoons flour, pour over this gradually one cup hot milk, and cook eight minutes in a double boiler stirring often. Beat yolks of four eggs, add two tablespoons sugar, stir into milk and set away to cool. Half an hour before serving beat whites of four

eggs stiff and add to the mixture lightly, bake in buttered pudding dish, in a moderate oven thirty-six minutes, serve hot.

FLOATING ISLAND.

Scald one quart of milk and half a cup of sugar, beat the yolks of three eggs, and take two tablespoons cornstarch dissolved in a little cold milk, then add egg and cornstarch to the boiling milk, boil until it thickens, then season with lemon or vanilla, then beat the whites of three eggs to a stiff froth, take half of the whites and stir into the mixture and put the rest on top.

Mrs. M. R.

APPLE SNOW.

(A VERY DELICATE DISH).

Grate one large sour apple, sprinkle over it a small cupful of powdered sugar as you grate it to keep it from turning dark, break into this the whites of two eggs, and beat it all constantly for half an hour. Be sure to have it in a large dish as it beats up very stiff and light. Heap this in a glass dish and pour a fine smooth custard around it and serve.

PEACH MOUSSE.

(A VELVETY CREAM).

Reduce a dozen of large peaches to a pulp, and strain through a sieve, soak one teaspoon gelatine in cold water, dissolve it in a large tablespoon of hot water, and add to the peach pulp, then set the whole on ice to get cold. Sweeten one pint of cream, whipped to a stiff froth, then fold in the peach pulp, and pour in a mould. Cover tightly and pack in ice three hours.

RASPBERRY FLUMENY.

One pint raspberries, one pint water, one cup sugar, boil ten minutes, add three tablespoons cornstarch mixed smooth in a little water.

MARINGUES.

Beat the whites of six eggs stiff then add two cups of sugar and one teaspoon vanilla. Line a large pan with buttered paper, and drop the maringues by the tablespoon, leave a little space between for them to spread. Bake in a slow oven about one hour. Serve with whipped cream.

MOONSHINES.

Beat the whites of six eggs very stiff add gradually six tablespoons powdered sugar, add more if not stiff enough, beat thirty minutes, then add a cup of jelly or fruit cut fine, beat, set on ice until very cold. Serve with rich cream sweetened and flavored.

WALNUT MACAROONS.

Whites of three eggs beaten very light, nine heaping tablespoons pulverized sugar stirred into the eggs, two large tablespoons flour, flavor with lemon and add one pint of walnut or hickorynut meats. Drop on greased paper and bake slowly until a light brown.

Mrs. McMillan

BAKED APPLES.

Core and pare apples, place in a pan, sprinkle with a little flour, sugar, add small pieces of butter, and bake, serve with cream.

CRACKERS AND COFFEE.

Spread square crackers with butter, put into the oven a few minutes until a light brown, serve warm with warm coffee. Fill cups two-thirds full with good coffee, then fill cups with whipped cream.

M. M. M.

BANANA SHORTCAKE.

Cream one-half cup butter and one cup pulverized sugar, the yolks of two eggs and half a cup of sugar may be added next. Now beat up the whites of your eggs, and sift two teaspoons of baking powder into two cups of flour, add eggs and flour alternately. Bake in jelly pans, and while it is baking whip one pint of sweet cream, with half a cup of pulverized sugar, when stiff add two bananas, spread this mixture over one layer, and put other layer on top, serve hot. You can use less sugar if desired.

BERRY SHORTCAKE.

Make a rich biscuit dough, make it into two layers and bake one on top of the other. After baked take off top layer spread lower layer with butter, cover with well seasoned fruit, cover with top layer. Serve with sweet cream. S. K.

CRANBERRY SAUCE.

One half pint water, one pint sugar, one quart cranberries. Boil slowly, and mash cranberries to a jelly, then put into moulds.

ANOTHER WAY.

One pint cranberries, two pints water, set on stove and cover, let come to a boil, then uncover, add a cup of sugar, set on back of stove and let simmer until the juice thickens, do not mash berries.

Mrs. M. Fause.

SAUCE FOR PUDDINGS.

Beat one-half cup of butter to a light cream, add one cup granulated sugar, stir until very white. Just before serving pour one cup of boiling water, stir rapidly two minutes.

SNOWY SAUCE.

Boil one cup milk, thicken with one tablespoon flour rubbed smooth in cold milk, add a little salt, boil. Cream one tablespoon of butter and one cup of sugar flavor with vanilla and beat into the

thickened milk, add the well beaten white of one egg, beat thoroughly. Good with any of the puddings.

WHIPPED CREAM NO. 1.

Whip one pint of cream, sweeten and flavor to taste.

WHIPPED CREAM NO. 2.

One pint cream, two tablespoons gelatine dissolved in a little cream, two tablespoons sugar, flavor with vanilla, put on ice.

WHIPPED CREAM NO. 3.

Two-thirds cup thick sweet cream, whites of two eggs, two tablespoons sugar, flavor, beat, have cream very cold. Nice over crackers, cake, fruit or puddings.

M. R.

MEATS.

ROAST BEEF.

Rub meat with salt and cover with flour, put in a roasting pan. Bake two hours, oven should be hot at beginning.

POT ROAST.

Wash beef, put into a kettle, season with salt, pepper or ginger if desired, cover tightly, add no water, set where it will simmer slowly several hours, after it is tender and begins to fry, turn it several times until it is browned well, take out some of the grease, if there is considerable, and make gravy, by adding a large spoon of flour, rub it well in the fat, then add water and more salt, if necessary meat can be left in gravy, or if desired can be taken out before flour is added. This is a very satisfactory way to fix meat when rightly done.

S. K.

STUFFED FLANK Or Round Steak.

Rub meat with salt, sprinkle with pepper, make a dressing of stale bread and

put on steak, then roll up and wrap with a cord, or if flank, make an incision in it and fill with dressing, then roll and tie, put into a roasting pan and roast, or put into a kettle and boil till tender, make gravy.

S. K.

BOILED FLANK.

Take two or three pounds of flank, salt it and roll and wrap it with a clean cord, put into a kettle with enough boiling water to boil it. When tender take it out and put into a pan and set in oven. Boil potatoes and dumplings in the gravy. A cheap and good dish for poor people.

S. K.

PRESSED BEEF. (English).

Take as much beef as desired (the soup bone is good) put into a brine composed of a handful of salt, one of sugar and a pinch of saltpeter and sufficient water to cover, let stand from three days to three weeks in cold weather. After well corned boil until exceedingly tender, and only

about a teacup of juice remaining, then mash it with a potato masher, taking out all skin and sinews, add pepper, nutmeg and the juice, mix thoroughly, press into a mould and let it get cold, slice thin, tongue can be prepared in the same way.

Mrs. H. Merkle.

PRESSED BEEF. (Penn. Way).

Boil a fresh soup bone until very tender, take out bone, chop fine, remove cartilage etc., season well with salt, pepper (sage if desired) add one cup of stoe, press in a mould.

S. K.

SOUR MEAT. (Jewish.)

Select a good roast. The evening before roasting make incisions in different places in the meat, and put a garlic or onion into each incision, take two parts salt, and one each pepper and ginger, mix it well and rub the meat all over, then take a spoon of vinegar and moisten the meat with it, lay on a platter until morning, then roast in a roasting pan, put in some water and a few onions, also a little vinegar, baste often.

Mrs. Messenbring.

SPICED BEEF.

A sirloin roast is the best for this purpose, skewer it firmly in place, and strew over the top of it one teaspoon each of whole clover, alspice and ground sage and thyme, brown two tablespoons of butter in your baking pan, work into this a tablespoon and a half of flour, add by slow degrees about a pint of cold water let it boil up, season to taste and add the juice of one lemon, put your roast in the pan with the gravy, do not baste for fifteen minutes, after that baste frequently.

TO BOIL CORNED BEEF.

Put the meat in cold water, boil from five to six hours, then take out the bones, wrap it tightly in a clean cloth, and put on ice with a weight to press it.

TO FRY BEEFSTEAK. NO. 1.

After table is set and vegetables cooked and prepared ready to take up, put your spider on a hot stove, after it is hot drop a piece of butter in it and put in steak as soon as it is hot. Stay by it turning it frequently, keep it hot enough so it will not draw juice, turning it frequently, keep it from burning, season just a little before taking up and serve as soon as possible.

S. K.

BEEFSTEAK NO. 2.

Put butter and lard into pan, when this is hot drop in your steak, season, cover and fry on top of stove, turn and keep covered until done. To make gravy, add a little more butter or lard and large tablespoon of flour, rub it smooth in the drippings and add cold water, season a little more if necessary.

BEEFSTEAK, NO. 3.

After butter and pan are hot, roll steak in flour and fry.

BROILED STEAK.

Grease the bars of the broiler, lay on the steak, hold directly over a bed of clear coals, it will cook in five or ten minutes, put on a hot platter with salt, pepper and butter.

HAMBURG STEAK.

Buy chopped round steak, season with salt, pepper and onion (if desired), make into patties and fry.

BEEF LOAF NO. 1.

Three pounds of chopped steak, one cup of milk, one cup rolled crackers, two eggs, season to taste, make into loaf and bake, one cup of butter added keeps it moist.

BEEF LOAF NO. 2.

One pound chopped beef, two eggs, eight large crackers ground fine, two tablespoons melted butter, two tablespoons cream, bake in a loaf, baste with water.

BEEF HEART.

Fill beef heart with dressing and pot roast it.

Beef heart boiled with tongue and sliced can be pickled and canned and is nice with a lunch.

BOILED TONGUE.

Boil until tender, pack tightly into a bowl, cover with a plate on which put something heavy, when cold cut into slices.

BOILED LEG OF MUTTON NO. 1.

Put into a kettle, season, set on a moderate fire and simmer until tender, do not put water on it, simmering slowly draws moisture and must all be absorbed into the meat by keeping it tightly covered, when it gets dry fry it in the kettle or roast it in the oven.

BOILED LEG OF MUTTON NO. 2.

Boil well in clear water until tender, salt it, serve it with egg sauce, garnish with parsley, sliced lemon or some jelly.

BRAISED LIVER.

Put liver in a covered earthen pot, add one-half cup boiling water, one teaspoon salt, a little pepper, (one small onion if desired), cover closely, cook in a moderate oven two hours.

FRIED LIVER.

Scald liver, remove the outside skin and cartilage, dry it with a cloth, roll in flour, and drop in hot lard, after it is fried, remove on a hot plate, season with salt and cover up. (Or fry with bacon.)

S. K.

HAM BAKED.

Wash and clean ham, if much salted parboil, make a paste of flour and water, and cover it all over, put into a dripping pan and bake three hours, when done remove dough and rind all together, This is superior to boiling.

TO BOIL A HAM.

Pare it before boiling, it will stay white, and keep it on the back of stove where it will simmer slowly.

FRIED HAM.

If salty, parboil, then dry and fry quickly on a hot stove, turning almost constantly, as soon as fried through take out of fat put on hot platter and cover till ready to serve.

HAM CROQUETTES.

One cupful chopped ham, two cups hot mashed potatoes, half a cup bread crumbs, a little butter, three well beaten eggs, mix and make into balls, fry.

MINT SAUCE.

Chop well tender leaves of mint, sprinkle with sugar and cover with vinegar half an hour before using.

MEAT CROQUETTES.

Chop meat, Mix one-half cup milk and teaspoon flour, melt butter size of an egg, and stir milk and flour in it, let come to a boil, mix thoroughly with meat, form in balls or cakes, let stand until ready to fry, then dip in beaten egg and crumbs and fry brown in hot lard.

Mrs. McMillen.

MEAT CROQUETTES NO. 2.

Take remnants of boiled or roast beef, chop, make into patties and fry.

A. D. K.

Muscantine, Ga.

MEAT SOUFFLE.

Cup gravy or cream sauce, one cup of chopped meat, yolks of two eggs, pepper and salt, cook until heated through, set off to cool, while cooling beat whites stiff, add them to the mixture, put into a baking dish and bake until set in the center. Serve.

HYDERABAD CUTLETS.

One pint finely chopped mutton, one cup bread crumbs, one cup thick tomato sauce, one dessert spoon, curry powder, one teaspoon onion juice, salt, pepper, one well beaten egg, form into small thick cutlets, dip into slightly beaten egg, then bread crumbs. Fry in smoking hot fat, serve with tomato sauce.

FRIKADEL.

Take bits of meat and potatoes left over and chop, take pieces of dry bread and pour on boiling water, then take out quickly and press as dry as you can with the hands, chop with the above, season, add an egg, and mix well, make into patties, fry.

Any of the above recipes can be baked in empty baking powder cans, and then sliced when cold and make a nice addition to the lunch basket. S. K.

VEAL LOAF.

Three pounds veal, and three-fourth pounds salted pork chopped fine, one dozen large crackers crumbed, add one-half of them to the meat, also two eggs season to taste, mix thoroughly and make in mould, then roll into the remaining cracker crumbs and bake one hour, serve cold.

VEAL SCALLOP.

Chop cold veal very fine, put into a buttered dish, a layer of veal, a little salt and pepper and some small bits of butter strew over it a layer of finely powdered crackers, pour over it milk enough to moisten it, then add another layer of veal, etc., and so on, until dish is full, wet well with gravy and warm water, cover

to keep in the steam, and bake one-half hour in hot oven.

Mrs. G. E. Holbien.

VEAL BAKED.**WITH DRESSING.**

Put veal steak into a pan with a little water, butter and salt, then take one egg and the same quantity of water, which thicken with cracker crumbs, spread on the meat and bake.

Mrs. C. O. Waltz.

VEAL STEAK.

Roll in flour, put in pan with hot lard and butter, season, and fry brown on both sides, then pour on a cup of hot water, cover and let it simmer until dinner is ready.

VEAL STEW.

Boil meat until tender, make a gravy and season well, add butter to gravy.

TO ROAST A TURKEY.

After turkey is cleaned and ready to be filled, rub it well with salt inside and outside, take one pint of oysters and two pints of crackers, crush crackers and mix with oysters, add butter and salt, mix with a fork, so as not to break the oysters, fill the turkey, sew it up, then wrap it with strips of old clean muslin until it is wrapped tight, put into dripping pan with some water and roast. Sometimes it requires two or more hours baking.

Mrs. I. E. Wells.

OTHER DRESSING.

Take half crackers and half bread crumbs, season with pepper, salt and butter, moisten with water.

POULTRY.**DRESSING FOR A TURKEY FROM SIX TO SEVEN POUNDS.**

Take five pints of bread crumbs, two tablespoons corn meal, one teaspoon salt, one half tea-poon pepper. Boil the heart, liver, gizzard and neck until the

meat falls from the bones, chop fine and add butter size of an egg melted in the liquid to the amount of one pint when done, pour this over the bread crumbs, when cool, stuff turkey loosely.

Emma Drown.

Turkey may be boiled instead of baked or roasted, should be accompanied with celery and jellies.

ROAST CHICKEN.

After washed and drained, rub inside with salt and fill with either of the following dressings. Bread and cracker crumbs, seasoned with salt, pepper and a little sage, moisten by pouring over it, butter melted in hot water, some add an egg.

GRANDMOTHER'S DRESSING.

Fry two good sized potatoes cut into dice, with the liver and heart in butter, when potatoes are nearly done add bread crumbs, season and add two or three eggs, fill chicken and roast. A nice way if you have a double pan is to boil on top of stove until tender, then take off cover and brown in oven. S. K.

CHICKEN POT ROAST.

A nice way to prepare young chicken. Put butter into a flat bottomed iron kettle, let it get hot, put in a layer of chicken and season with salt and pepper, let it fry until brown, then turn and fry the other side. Then take out into a dish, put in the rest of the chicken and fry the same way. After it is all fried brown put the whole into the kettle, cover it airtight, set back on the stove and let it simmer slowly. Add no water; it gets nice and tender. Before taking up vegetables, take out chicken and make gravy in kettle. It takes a little more than an hour to prepare it and is very nice.

Mrs. F. Schmaecher.

BAKED CHICKEN.

Dress chicken, cut in two, soak in cold water half an hour, wipe dry and put into a dripping pan bone side down without any water, have a hot oven. If chickens are young they will bake in half an hour. Take out and season with salt and pepper and butter. Lay pieces

lightly on top of each other and cover well. Set over a pan of hot water or into a heater to keep warm until ready to serve. Make gravy in pan where chicken was baked and the chopped giblets.

M. R.

BAKED CHICKEN NO. 2.

Prepare chicken as for boiling. Put in a skillet, season and add one cup sweet cream, cover and put in hot oven. Bake until done, add water and make gravy with milk and flour.

FRIED CHICKEN NO. 1.

Put suet or butter (two tablespoonfuls) into a real hot spider. Roll chicken in bread crumbs and put in pan, season with salt and pepper, let brown well, then turn, and brown on the other side, then pour on hot water to almost cover chicken and put on a lid and let cook until done.

Mrs. C. W. Berry.

FRIED CHICKEN NO. 2.

Boil chicken until almost tender, then take out carefully and roll in beaten eggs and cracker crumbs which have been salted. Fry in butter until a nice brown.

Some roll chicken in flour and fry in butter until done. They are nice dropped in deep hot fat, then taken out and put into a hot dish and seasoned.

CHICKEN FRICASEE.

Boil, season and skim chicken until tender, then make a gravy with two tablespoonfuls of flour, rubbed in milk, (some use an egg) add to the chicken, and as soon as it thickens it is done.

CHICKEN PIE.

Make a crust of rich biscuit dough, line a deep dish put in chicken which has been boiled and seasoned, take out the larger bones put in some gravy and

cover with a crust. Wet the edges so as to prevent running out. Cut two or three long slots through center of the top to let gas escape, bake. Serve with the chicken gravy.

VEAL OR CHICKEN POTPIE.

Prepare meat and dough same as for pie. Put a layer of potatoes cut up rather small, then a layer of meat, season, adding a little salt, pepper and parsley. Roll dough and cut into squares, put in a layer of dough, then potatoes and meat, alternately until all is used, then add the meat gravy and more water if necessary. Cover tightly, boil gently twenty or thirty minutes. S. T.

POT PIE NO. 2.

Two heaping teaspoons baking powder pinch of salt, one pint of flour, wet with cold water to a very stiff dough. They never drop. This dough, by adding a little lard makes a nice pudding to boil or bake. Mrs. Berry.

POT PIE NO. 3.

One quart of flour, butter the size of a walnut, a little salt, one egg, and water to make a stiff dough. Rub butter, salt and flour together as for pie crust, then add egg and water. Mix up quickly, roll out very thin, (as for noodles,) cut in squares. Drop into the boiling gravy, putting a layer of potatoes, then dough, alternately, until all is added. Cover and let boil. Irene.

CHICKEN CROQUETTES.

Chop cold broken pieces of fowl, add some bread crumbs and season to taste. Put into a sauce pan a tablespoonful of butter, half a cup of stock, and when hot add meat and crumbs, stir, then take off the fire and add one or two well beaten eggs. Mix well and put into greased moulds or cups and stand in hot water in a hot oven fifteen minutes. Or make into any desired shape and drop into deep hot lard. Serve with rich sauce made with milk and thickened to the consistency of cream.

RABBIT.

Take pains to remove all fat as that gives it a wild taste. Soak the meat in salt water some time before preparing it. It can be fried as chicken or boil it first; then fry. Also makes a fine pie by adding a few spare ribs.

FRIZZLED BEEF.

Take a cup of dried beef picked in small pieces. Fry brown in butter, make a gravy of milk and flour and serve with toast. M. R.

SOUSE.

Boil pigs feet until very tender, then take out the bones and chop fine. Skim the grease from the broth, then season it, and mix with the meat, add vinegar if desired and put into deep dishes. Mrs. M. Ream.

CURING MEATS.

TO CURE BEEF.

To 100 pounds of beef take six pounds of salt, two and one-half pounds of brown sugar and one ounce of saltpetre. Put in enough water to cover the meat. Boil all together and skim. Put meat in jars where you want to keep it and pour the boiling hot pickle over it. (Good.)

Mrs. Schultz,
Randolph.

FOR DRYING.

One tablespoonful saltpetre, one quart fine salt mixed with molasses until the color is about that of brown sugar. Rub this mixture over the meat before packing, then pack into a jar and let it remain forty-eight hours, then hang up for drying.

Mrs. Clara Norton.

TO CURE PORK.

One hundred pounds of pork, four pounds salt, two pounds sugar, one and one-half ounces saltpetre. Let stand fifteen days.

C. N.

PICKLE FOR SAUSAGE.

One gallon water, three-fourths of a cup of sugar, one cup salt, one teaspoon saltpetre.

C. N.

TO FRY FRESH BEEF OR PORK FOR KEEPING.

Take meat fresh cut in slices and fry and season well as for the table, then pack in crocks. Put a little water in the skillet and pour same over the meat. After crock is nearly full cover meat with melted lard and press. It can be kept a year, a great convenience to the farmer's wife.

CHEAP MEAT FOR PRESENT USE.

Get one half a quarter of beef, let the butcher slice off what will make good

steak, take out all skinny pieces, fat and bone, use them for mince pies or soup. Take a clean crock, put a layer of salt and pepper in bottom, then a layer of meat, press it down with the hand, then again salt and pepper meat. Continue until jar is full, then cover with hot lard and keep in a cool place covered with a plate. What you want for immediate use needs no lard cover; cover with a cloth wring out of salt water. Take the bony meat and cure with the recipe in this book. This way you will have your meat for seven or eight cents instead of sixteen cents, and will buy that many more pounds.

FRIED SAUSAGE FOR SUMMER USE.

Pack sausage into jars until nearly full, set in a moderate oven and bake, when sausage seems to loosen from sides of jar then take out, put on a weight, when cold fill with melted lard. Set in cool place.

S. K.

SOUPS.**BEEF SOUP.**

Put soup bone or any bony piece of meat on stove right after breakfast with plenty of water to cover well, add a small handful of salt. Have a hot fire at the beginning and watch, as soon as it begins to boil, skim, and keep doing so until it is clean and clear, then set where it will boil slowly and constantly. When the meat is very tender take it out, chop and season well, add a cup of stock and press in a deep dish. Good for dinner or sliced cold. Skim grease from stock, and make soft noodles as follows: Two eggs, beat a little only, and add flour until it becomes smooth and runs in a string from spoon, let stock boil hard as you string it in and you will have nice fine noodles, experience will improve them, but everyone will like them after you make them right. For vegetable soup take one potato, a little

cabbage, celery, tomatoes, turnip, carrot, or any other vegetable, cut fine and boil very tender, then soft noodles made with one egg. (Try it.)

S. K.

POTATO SOUP.

A few potatoes boiled fine; take potatoes and water, season with salt and butter, then add milk and a little flour smoothed in milk and eat with bread or crackers, or after potatoes are ready and soup made, thicken with browned flour. This soup is always palatable and should be made oftener than it is.

TOMATO SOUP.

Heat a can of tomatoes and just before serving put in a pinch of soda, as soon as it rises in a foam, skim it, then add butter, pepper, salt and milk, and serve.

Mrs. G. E. Holben.

MOCK BISQUE SOUP.

Take two small sized tomatoes stew them until they are quite dissolved, then add a small pinch of soda and as soon as it is through foaming strain through a cloth or sieve. Add a quart of milk, salt and butter. Toast buttered bread brown in the oven, cut it in slices before toasting, put a few pieces into each dish. Fine.

BEAN SOUP.

Take a cup of beans, put them on the stove early with plenty of water and boil very tender. Mash them. Season and add milk. S. K.

CLAM SOUP.

Chop one dozen large clams fine, put in a stew pan and add a pint of water, let them heat slowly to the boiling point, but do not let them boil. Scald nearly a quart of milk with a little onion juice, thicken a little with flour and season. Add a little nutmeg, mix all, then after that add the whites of three eggs beaten to a stiff but not dry froth. Serve.

GREEN PEA SOUP.

Half a peck of peas. Boil the pods in water half an hour. Remove pods and add the peas with any scraps of meat or bone left from a former meal and an onion. When the peas are soft put through the colander. Add a tablespoon of butter mixed with flour, pepper and salt.

VEGETABLE OYSTER SOUP.

Pare your oysters or salify and cut in thin slices, then boil very tender, and season as bean soup. Use plenty of milk.

GREEN CORN SOUP.

One pint grated corn, one quart milk, two tablespoons butter mixed with flour, one small onion, one egg. Boil the corn in water half an hour, then add the other ingredients. Season with pepper, salt and parsley. Miss Grace Yeiber.

Hanover, Pa.

JENNY LIND SOUP.

The receipt used by the famous singer, Jenny Lind. She believed that it had much to do with the preservation of her voice, and keeping her throat and chest in good condition.

She soaked forty-five grains of pure sago in cold water several hours. She then put it on the fire to boil in fresh water and when it reached the boiling point, poured cold water over the sago in a sieve. Then it was cooked for twenty minutes with one and a half spoonfuls of boullion and carefully skimmed. A little salt, pepper, nutmeg, sugar and cut up parsley were added and finally the yolks of two fresh eggs and eight spoonfuls of hot cream made into a sauce and put into the soup through a sieve.

After it had been lifted from the fire and all thoroughly worked with a large spoon, it was ready to be eaten or drank.

FISH.**TO FRY FISH.**

After the fish is cleaned and cut into pieces, roll in flour or dip in egg, then cornmeal. Lay into a skillet with hot lard and fry slowly until a nice brown. When done take up, put into a dish and lay pieces of butter on it. Cover with another dish and put where it will keep warm until ready to serve.

BAKED FISH.

Take a whole fish, dry it inside and outside, and rub it with salt, roll it in cracker crumbs or roll it in flour and lay into a dripping pan with hot lard or butter. Bake in hot oven, will bake as soon as fry. A stuffed fish is nice but requires more baking.

S. K.

TO BOIL FISH.

A small onion can be put inside of fish if desired; then tie up fish in a towel. Cover with cold water, salt and vinegar and let it heat to the boiling point, from two to three minutes is sufficient for the largest fish. Fish boiled this way is better than when boiled longer.

Salmon should be boiled in salt water.

BOILED SALT-MACKEREL.

After freshening it, wrap it in a cloth and simmer about fifteen minutes; as soon as water begins to boil it will be done. Remove cloth and place on a plate. Lay on it slices of hard boiled eggs and pour over it some drawn butter. Trim with parsley leaves. (This is nice broiled.) Auntie.

BROILED FISH. FRESH.

Drain fish; sprinkle with pepper. Lay the inside down upon the gridiron and broil over fresh bright coals. When a nice brown, turn for a moment on the other side; then take up and spread with butter, a little salt. A little smoke adds to its flavor by putting a few corn-cobs under it.

CROQUETTES OF FISH.

Take dressed fish of any kind. Separate from the bone; mince it with a little seasoning, an egg beaten with a teaspoonful of flour and one of milk. Make into balls. Brush with egg and cracker crumbs and fry a nice brown. Make a sauce by boiling the bones, tail and an

onion; strain and thicken to a cream with flour; season well.

CREAMED CODFISH.

Pick the codfish into very small pieces. Thoroughly wash in cold water. Pour milk or cream over it and when it comes to a boil thicken with a little flour. Add a good sized piece of butter, and after it is lifted from the stove, two well beaten eggs. Put this into a baking dish and cover with a layer of mashed potatoes. Put into the oven until a nice brown.

CODFISH BALLS.

Prepare codfish as for table; then mix with mashed potatoes, taking twice as many potatoes as fish; add an egg and make into balls and fry. M. S.

CREAMED SALMON.

Mix a cup of cracker crumbs with a can of salmon; make smooth and fine. Add half a cup of cream or milk and beat thoroughly.

SALMON LOAF.

Mince one can of salmon; add four tablespoons of melted butter, one-half cup bread crumbs, salt, pepper and three well beaten eggs. Put in a buttered mould; set in a pan of boiling water and steam one hour. Auntie.

LOBSTERS.

Heat butter in a pan then add one can of lobsters; sprinkle with red pepper. When hot through, add the juice of a lemon. Serve in a hot dish.

OYSTERS.**OYSTER SOUP.**

Take a quart of oysters, one and a half pint of milk and one pint water. Heat milk, water and oyster juice to a boiling point; then add oysters and when they are near boiling add butter and salt. As soon as they begin to move lift them and serve.

COOKED OYSTERS.

Cook oysters in a saucepan without water. Shake pan slightly; when the

edges curl or ruffle and oyster looks plump, they are cooked. Season and serve with toast.

FRIED OYSTERS.

Drain oysters; then dip into egg, then cracker crumbs, then egg and cracker crumbs. Put them, then fry in hot butter and lard.

ESCOLLOPED OYSTERS.

Drain liquid from oysters. Put a layer of broken crackers into a well buttered dish, then a layer of oysters. add plenty of butter, some salt and pepper; then another layer of crackers and so on till the last cover is crackers. Add one pint of hot water to liquid and pour the whole over the oysters. Bake one hour then add milk and water and bake another half hour. M. S.

OYSTER PATTIES.

Take as many oysters as are necessary

to serve. Place in a stew pan put in batter, salt and thicken with a little flour. Stir and let it simmer for a few minutes. Bake shells of rich puff paste in patty tins also small rounds for covers. Fill these shells with oysters and put on covers. Place in oven a few minutes, then serve.

Oyster pie can be made with these ingredients; oyster croquettes are made the same as fish croquettes. Oysters on shells; put oysters on the shell with plate of broken pieces of ice. Eat with rolls and season with lemon, etc.

EGGS.**FRIED EGGS.**

Heat the spider, put in a little butter or drippings. Drop in the eggs, one at a time, sprinkle with salt and pepper, then add one or two tablespoons of water and cover very closely. Let steam three minutes.

POACHED EGGS.

Have the water well salted, adding a drop or two of vinegar. Have the water boiling but do not let it boil hard. Break the eggs separately into a sancer, slip gently into the water. When done remove with a skimmer and serve with toast.

EGG GRAVY.

Take one tablespoon flour, and one egg, rub smooth, add a bowl of sweet milk and a little salt. Put into a pan with hot ham drippings, stir until it boils. A nice dish for breakfast; especially for children to eat with bread.

SCRAMBLED EGGS.

Beat four eggs lightly with a fork, add one-half cup of milk, salt and pepper. Turn into a hot, well buttered omelet pan and cook quickly, stirring all the time until the egg is firm but soft. Serve on toast.

EGG OMELET.

Three eggs, one tin cup of sweet milk, one large iron spoon of flour, a pinch of salt. Beat whites separately and stir in last. Put butter in pan the size of an egg, let it get brown, then pour in omelet and bake twenty minutes.

C. Norton.

WASHINGTON OMELET.

Put one teacup of boiling milk on one cup of bread crumbs. Stir six eggs in another dish, then add the bread and milk, season, and fry in hot greased skillet. Turn and cut into quarters.

M. L.

SALT FISH OMELET.

Soak two and one-half cups of cracker crumbs and one cup of shredded cod fish in one quart of milk, then add three well beaten eggs, salt. Bake in earthen dish and serve hot in same dish.

TOMATO OMELET.

Peel and chop fine four large tomatoes add to them one-half cup of bread or cracker crumbs and five well beaten eggs, season; Put into a hot frying pan a small piece of butter, turn in the mixture. Stir rapidly until it begins to thicken. Let it brown and fold it.

CRESS OMELET.

A delicious omelet may be made with four eggs, the whites beaten to a stiff froth. Add a pinch of salt and stir in lightly the yolks of the eggs. Have half a cupful of minced water cress slightly salted in readiness. Place a small tablespoon of butter in an omelet pan, when melted turn in the omelet and cook about five minutes taking care it does not burn. Slip omelet into a platter, sprinkle the cress over it. Fold and serve at once.

ORANGE OMELET.

Take three eggs, three tablespoons

sugar, three tablespoons orange juice, and grated rind of an orange. Beat yolks and whites separately, then mix all together. Put in pan as other omelet, set in oven and bake, when done fold and sprinkle with sugar. Score in lines with hot poker and serve

DEVEILED EGGS.

Boil eggs hard, cut them in halves, remove yolks and mix them with vinegar to moisten, add a teaspoon celery seed mustard, salt and pepper, mixed. Refill the halves with the mixture. Serve on lettuce leaves.

VEGETABLES.**PARSNIPS.**

Pare, slice and boil with a small piece of pork. Season. A few potatoes boiled with them are nice. Another way, boil in salt water until tender, then fry them in butter or drippings.

PARSNIP BALLS.

Take a pint of mashed parsnips, season with salt, pepper and cream. When heated through, add one well beaten egg, set away to cool, then make into balls and fry as other croquettes.

CARROTS.

Boil with meat and potatoes, or cut into pieces the lengthwise, boil in salt water and make a white sauce over them. They are nice pickled.

ASPARAGUS.

(Purifies the Blood)

Break it, leave out the tough pieces, boil in enough water to let it get nearly boiled down, then when tender season and add a white sauce. Serve with toast.

EGG PLANT.

Pare and slice a little over half an inch thick. Put into a deep dish a layer of egg plant, then sprinkle of salt al-

ternating, let them stand an hour or two then put them into a pan of cold water, set them on the stove and let them boil until tender enough to stick a tooth pick through them. Now drain them and let them get dry. Fry them like croquettes. Stay by them and turn several times until they are fried a nice brown and your husband will say they are the nicest he ever ate.

Mrs. Holkin.

SPINACH.

(Good For Kidney Complaint.)

Cut off roots and stems, wash thoroughly, drain, then throw into a kettle of boiling water, add salt then cover the kettle, a few minutes, then with a wooden spoon or fork turn or toss the leaves for ten minutes, drain in the colander. After drained chop fine. Put into a sauce pan, add butter, more salt if necessary, some cream, little pepper, stir constantly until heated. Some add a little lemon juice. Serve.

STEWED LETTUCE. (For Kidneys.)

A delicate and very delicious dish is stewed lettuce. The small head lettuce is the best for this purpose. Remove the wilted leaves and cut the roots off close to the head. Wash the lettuce carefully

and tie a string around each head to keep it together. Lay the heads in a dripping pan, in which has been placed a clear stock about an inch deep. Cover the pan and place it in a moderate oven, until the lettuce becomes tender, which will be in about thirty minutes. If the stock cooks away add a little more, lift each head of lettuce out of the pan by slipping a wire meat fork under it. Drain and place in a row on a platter, cut strings and remove. Thicken the stock with a little cornstarch, season with salt, butter and pepper.

TO COOK ONIONS.

(Onions Stimulate the Circulatory System.)

Peel and drop in cold water as soon as peeled. Put them in boiling salt water and simmer gently twenty minutes. Drain them and put them into a baking dish, sprinkle with salt and pepper, cover with fresh boiling water and bake an hour. Take them out and add gravy thickened and seasoned with butter and more salt if needed, and cream.

SCALLOPED ONIONS.

Boil onions until tender. Butter a deep dish, put a layer of onions and cracker crumbs alternately until dish is filled. Add milk sufficient to cook, season and bake three quarters of an hour.
—
Lou Shock. Canton

BEANS.

I would like to have you try my way of cooking beans or peas. String and cut beans into pieces, one or two inches long. Take a kettle, put in it a lump of butter and let it get hot, but do not burn it. Wash your beans and drop them into this hot butter, sprinkle with a little salt and cover tightly. They will steam rapidly and in a minute or so add just a little hot water, watch and keep adding water; it takes but a minute to turn them if not watched. As soon as they are soft put on some cream or milk and they are a dainty delicious vegetable ready to serve.
—
S. K.

BEANS.

Beans may be cooked with meat slowly until done, or boiled in clear water until tender, then season with butter and cream.

BAKED BEANS.

Take one quart of soup beans, wash and soak over night. Then parboil until skin loosens. Add one-half teaspoon soda and let boil two minutes. Then rub off as much of the skin as comes off washing them. Put into a bean pot with one half pound of pickled pork, or smoked ditch, two tablespoons molasses, one-half teaspoon mustard. Pour over enough water to cover. Put on lid and bake slowly about four hours, then take off lid and add more salt if needed and let brown.
—
Aunt Susan.

LIMA BEANS.

Shell, wash and drop into boiling water. When tender, drain and season with salt, pepper and cream.

SUCCOTASH.

Boil the shelled beans two hours. In the mean time cut the corn from the cobs. Use double the quantity of corn that you do beans. At the end of two hours put the corn with the beans and cook one-half hour, season well and add milk. Another way is to boil string beans and add a few ears of green corn cut from the cob.

CORN ON COB.

Boil in salted boiling water fifteen to twenty minutes.

STEWED CORN.

Cut from cob, stew fifteen or twenty minutes, season well and add milk.

BAKED CORN.

One dozen ears of corn, cut through the kernels and scrape from the cob. One egg, one tablespoon melted butter, one tablespoon sugar, one teaspoon salt, one pint sweet milk. Mix together and bake two hours.

BOILED CABBAGE.

Cut one head of cabbage into quarters, cut out the heart and see that it is free of insects. Boil with a piece of beef or pork about two hours.

Plainfield, Pa.

HEIDELBERG CABBAGE.

Take hard red cabbage, cut into halves, then lay flat side down, cut into long narrow strips, drop into a kettle with a tablespoon butter and a teaspoon salt, two tablespoons vinegar, and in it bury an onion with a few cloves. Let it boil two and one-half hours. Add a little hot water occasionally.

S. K.

PEPPER CABBAGE.

(A Favorite Dish.)

Small head of cabbage, one stalk of celery, one or two peppers chopped fine. Season with salt, sugar, pepper and vinegar to suit the taste.

M. R.

STUFFED CABBAGE.

Take a solid nice head of cabbage, hollow it out and serve cabbage salad in it. Makes a very dainty appearance on the table.

M. R.

COLD CABBAGE.

Stamp fine cut seasoned cabbage until it gets juicy, then add vinegar. Red cabbage looks beautiful.

CABBAGE SLAW.

Cut cabbage on cabbage cutter, put into a pan with some butter or lard, add salt, sugar and a little water. Let it simmer until tender, then add one-half cup of cream and just before taking up a little vinegar.

Mrs. C. Norton.

CABBAGE SLAW NO. 2. (Swiss.)

Take one egg, some weak vinegar, and sugar, stir all together, let it come to a boil and pour on cut cabbage.

CABBAGE SALAD. (German.)

Take ham dripping (a spoonful,) and let it get hot, then add a pinch of salt and a half cup or more of vinegar, pour on the hot dripping and as soon as it is hot pour it on the cabbage and stir. This is good in the spring when the appetite varies.

SOUER KROUT.

Cut cabbage as for slaw, rather coarse, prepare a jar or tub. Put first a layer of clean cabbage leaves in bottom, then a layer of cut cabbage about two inches thick, sprinkle with salt and stamp with a potato masher until it becomes juicy, then add another layer of cabbage salt. So continue until jar is nearly full. Place a covering of cabbage leaves over it, then a cloth over the covering. Put a weight on top, let stand about nine days, then take off cloth and remove scum, wash cloth and replace it. As soon as it is sour it is ready for use. To boil—Take out the quantity desired, wash it and press it with the hands. Put a small piece of salted pork or a few spare ribs into a kettle with it, put on water and cover. Boil slowly several hours. (Dumplings.) Take a pint of flour a small piece of butter, a little salt, one even teaspoon baking powder, one egg. Pour over this mixture slowly, a little hot water at a time, just enough to scald, then drop this in spoonfuls into the kroust. Boil fifteen minutes or until not doughy.

Annie.

POTATOES.

Boil; put them on in boiling salted water, and boil quickly for ten minutes, after that a little more slowly, until they are nearly done. At this time pour in a cup of cold water and let them cook a moment longer, then pour off water, sprinkle with salt and shake them lightly over the fire. They will be mealy and white.

FRENCH BAKED POTATOES.

Take large smooth potatoes and bake them until quite well done, then cut

in two lengthwise and remove the inside, being careful not to break the jackets. Mash potatoes, season with butter, salt and milk and refill the jackets and put in hot oven to brown. Serve at once.

POTATO ROSES.

Select round instead of long potatoes, after taking off the skin cut round and round as if you were paring an apple, being careful not to break it until the potato is used up. Fry in a kettle of hot fat, sprinkle salt over them and drain.

RICED POTATOES.

Boil and peel and press through a ricer. Serve hot.

POTATO CHIPS.

Peel and slice very thin as many potatoes as you wish for chips, pour on water to cover them, and let stand until morning, then take out and dry with a cloth. Drop a few at a time into quite hot lard, and fry until crisp. Skim out and sprinkle salt over them.

POTATOES IN SEVEN WAYS.

Sunday: steam, wash, season, beat until light. Monday: bake potatoes in their jackets. Tuesday: peel and bake with roast beef. Wednesday: boiled potatoes whole. Thursday: peel, steam and serve whole. Friday: potatoes a la pancake. Peel, cut in thin slices lengthwise, sprinkle with salt and pepper and fry in butter or beef drippings turning like pancakes. Saturday: potatoes boiled in their jackets.

ESCOLLOPED POTATOES.

Chip potatoes as for frying: put a piece of butter in a granite, iron or tin dish, brown it, put a layer of potatoes, salt and pepper and another layer of potatoes, so on until pan is nearly full. Then add warm sweet milk and bake three quarters of an hour in a hot oven.

Mrs. E. Norton.

ESCOLLOPED POTATOES.

Chip your potatoes and put cracker crumbs alternating with potatoes and adding butter with the seasoning. Then bake the same as the foregoing recipe.

Mrs. M. Ream.

CREAMED POTATOES.

Take cold boiled potatoes and cut into dice, put one tablespoon butter in a hot pan, when it bubbles add one tablespoon of flour, then one cup boiling milk, a little salt and pepper. Put in potatoes and cook until thoroughly heated.

POTATO CROQUETTES.

Season cold mashed potatoes with pepper, salt and nutmeg beat to a cream with a tablespoonful of melted butter to every cup full of potatoes. Add two or three eggs beaten and some minced parsley. Roll into small balls, dip in bread crumbs and egg. Fry in hot lard.

Margaret M. Miller.

POTATO DUMPLINGS.

Take one or more cups of cold mashed potatoes and add one or more eggs, some bread crumbs and a tablespoonful of browned butter. Stir together and add flour to make them stiff. Make into little balls, drop into boiling water. Let boil until done. Skim out and pour over them browned butter. (They are fine.)

Mrs. C. Merkle.

SWEET POTATOES.

Boil with the skin until soft, then remove the skins and fry them in butter. Season, or pare them, cut in two and boil as other potatoes, then fry. Another way, cut them into two inch thick slices and fry them. Experiment until you can say, Eureka.

CAULIFLOWER.

Boil it in salt water until tender, then remove from water. Place in a vegetable dish, season with butter, pepper and cream. Or boil like cabbage with meat.

ANOTHER.

Cook a cauliflower until tender. Butter a pudding dish and put in the bottom a layer of it. Cover with cream sauce, a little salt and pepper, and a little grated cheese. Continue until the dish is filled, then put grated cheese and breadcrumbs on top. Bake about half an hour.

CORN CHOWDER.

One quart of potatoes cut into dice and the same amount of corn cut from the cob. Put them into a baking dish in alternate layers, with salt, pepper, bits of butter and onion. Cover with milk and bake. Canned corn may be used.

Miss Grace Zieber.

RICE.

Pick over and wash through several waters, rubbing it between your hands. Then put into a porcelain or granite kettle, cover with cold water and season with salt. Cover tightly. Set on the back of stove where it will heat gradually and cook slowly. It will be whole and flaky when done. Add sugar, milk and butter, and a beaten egg, or eat with sugar and milk. Mrs. L. Holbien

BAKED SQUASH.

Cut in pieces, scrape well, then bake in a hot oven an hour. Scrape out, mash and season like mashed potatoes. It is much dryer and better baked than boiled.

MACCARONA AND CHEESE.

Break maccarona in pieces an inch or two long, boil in boiling salt water about twenty minutes. Put into a baking dish, maccarona, then grated cheese, alternating, season with salt and butter. Cover the top with bread crumbs. Pour milk over it, and bake. Some add an egg to the milk.

COTTAGE CHEESE.

Scald one gallon of thick milk by setting it on back of stove, heating gradu-

ally, then drain through a colander or cloth, let it drain thoroughly. When wanted for use, rub smooth with an iron spoon, add a little salt and thin with good sweet cream.

CROCK CHEESE.

Take six gallons of lobster milk and scald a little harder than for cottage cheese. Drain or squeeze in a cloth, add two teaspoons soda, salt and rub with the hands until it begins to get light, then add an egg and one cup of cream. Heat your skillet and put in a piece of butter the size of a walnut, as soon as melted add cheese. Stir constantly until it is melted, then put into a deep dish and let it get cold. This makes a very nice cheese.

CHEESE SOUFFLE.

Put tablespoon of butter into a sauce pan, add one heaping tablespoon of flour and rub smooth over fire, add one cup milk, one-half teaspoon salt, a few grains cayenne pepper, boil two minutes, add the well beaten yolks of three eggs, one and one-half cups grated cheese, set away to cool, when wanted to bake, add the well beaten whites of three eggs, turn into a buttered dish and bake. M. H.

RAREBIT.

Beat one egg lightly, then add one cup of milk and half a pound of grated cheese, a piece of butter, pour into a stew pan and heat until cheese is dissolved, stir constantly. Serve on toast.

Mrs. C. O. Waltz.

CHEESE STRAWS.

One-half pint grated cheese, one pint flour, butter or lard the size of a walnut, a little salt, mix as you would pie crust. Roll out rather thick. Cut into strips one half inch wide and six inches long. Bake a light brown. Put a white napkin on plate and pile straws up log cabin shape.

NOODLES.

Beat three eggs slightly, add two table-spoons water, a little salt and enough flour to make a stiff dough. Mix thoroughly. Roll very thin, when partly dry roll them up and cut very fine with a sharp knife, use either in a vegetable or clear soup. Or have a kettle of boiling water, drop in the noodles, let them boil a few minutes then skim out and put into a pan with hot butter and fry them.

SPETZEL (With Sour Krout.)

One or two eggs, half a cup of water, a little salt, stir in flour to a stiff batter. Put some of batter on a plate and cut off from the edge with a sharp knife into boiling water, they get like round noodles, skim out and drain, then season with browned butter and bread crumbs.

Mrs. Schmacker.

BAKED TOMATOES.

Take large ripe tomatoes, cut a thin slice from the smooth end of each, scoop out with a small spoon as much of the

pulp as possible without injuring the shape, mix pulp with bread crumbs, season with salt, pepper and butter, a little onion if desired, and re-fill tomatoes, put on the tops and bake slowly three-quarters of an hour, lift out carefully on a flat dish and garnish with parsley.

TOMATO TOAST.

Strain a quart of tomatoes through a colander, then season well, and add a cup of cream, toast bread a nice brown, spread with butter, lay on a platter and pour on tomatoes.

FRIED TOMATOES.

Cut green or solid ripe tomatoes across the tomato, season with salt and pepper, then dip each slice in egg and cracker dust or flour, and fry in hot butter or lard.

STEWED TOMATOES.

A nice way is to thicken them with cream and flour instead of bread crumbs.

SANDWICHES.**SALMON SANDWICHES.**

One can of salmon, (remove all bones) to two tablespoons of crisp pickles, three hard boiled eggs, chop all together and add a teaspoon mustard, juice of one lemon, one tablespoon melted butter, one of vinegar, mix thoroughly and spread between very thin slices of buttered bread.

CREAM CHEESE AND MARMALADE SANDWICHES.

Take thin slices of white bread, spread rather generously with cream cheese, and then topped again with a layer of marmalade, orange is very nice, though any flavor may be used. (Good for Lunch-eon.)

CHEESE SANDWICHES.

Thin slices of cream bread with thin slices of Switzer cheese between them.

PEANUT SANDWICHES.

Put fresh roasted peannts, chopped fine between two layers of buttered bread.

NASTURTION SANDWICHES.

Chop leaves and flowers, and put mayonnaise dressing with it, cut bread in shape of a leaf, butter, and put the dressing between them.

LETTUCE SANDWICHES.

Put leaves of lettuce between the bread, with some dressing.

SALADS.

POTATO SALAD.

Wash clean and boil potatoes until soft, (not too soft), cool off, pare and cut into slices, (or dice), make dressing of one cup sour cream, two cups weak vinegar, three eggs beaten in cream, let the vinegar come to a boil, stir in cream and egg slowly until it comes to a boil, put potatoes into a dish, cut an onion over the top, pepper and salt to taste, then pour on the prepared vinegar and mix well. Ready to serve.

Mrs. M. Ream.

POTATO SALAD.

Boil potatoes as above, when cool slice very thin, beat the yolks of three eggs, add salt and pepper, teaspoon sugar and celery seed, mix into the egg, then add one cup vinegar, put this mixture on the stove, stir constantly until it comes to a boil, then set away to cool, mix a few small cucumbers and some sliced onion with potatoes, then pour on vinegar.

POTATO SALAD. (GERMAN.)

Slice your boiled potatoes with plenty of onions mixed in, salt and pepper, heat a pan with ham drippings, pour on vinegar, and pour the whole over potatoes, a good dish with meat.

DANDELION.

Cut off leaves and pick over carefully, and wash well. Make a broth of one cup of sour cream, one egg beaten well, salt, a small piece of butter, two teaspoons of sugar dissolved in vinegar. Put in a pan and let it come to a boil. Pour on the dandelion. Another way is to heat ham drippings, add a little salt and sugar (if desired) and half a cup of vinegar, pour vinegar on the drippings, as soon as it is heated pour over the dandelion. It may also be cooked like spinach.

LETTUCE. Swiss.

Put lard in a pan, mix in flour and smooth, then add vinegar, sugar and salt. Let it come to a boil, then take off, and let it cool. Put on lettuce cold.

LETTUCE. German.

Hot ham dripping, a little salt, and vinegar, pour on just hot enough to wilt it but not scald.

TENDER LETTUCE.

Nice served cold with cream, vinegar, sugar and salt, or sugar, salt and vinegar only.

EGG SALAD.

Boil one dozen eggs, shell and halve them. Make a dressing of one tablespoon of butter, one heaping tablespoon of flour, rub together, add one cup of boiling water, care being taken not to have it lumpy. To this add one teaspoon each sugar and mustard, and one egg slightly beaten then one cup of vinegar. Pour over eggs.

Aunty.

CABBAGE SALAD.

Cut cabbage fine, stamp it with a potato masher. Let it get cold, sugar and salt to taste. Put in one-half cup of vinegar, and one half cup of cream, and stir rapidly a little while and it becomes foamy.

Mrs. Ream.

BEAN SALAD.

Slice green beans into slices lengthwise. Boil in salt-water until tender. Drain and put into a dish. Slice an onion over them, heat butter, vinegar and salt and pour over them.

Aunt Susan.

SALMON SALAD.

One dozen pickles, one-half head of cabbage, or two bunches of celery, chopped fine and the water squeezed out. One-half dozen hard boiled eggs, chopped fine, salt, pepper and mustard to taste. One can of salmon, with liquid drained off.

Mrs. Wettach.

SALMON SALAD NO. 2.

Take one can of salmon, pick out the bones and shred the meat fine. Line your salad dish with lettuce leaves or celery leaves. Put in the salmon and set in a cool place. Make a mayonnaise dressing over it and garnish with hard boiled eggs.

LOBSTER SALAD.

One pint of lobster meat cut in dices. Season with French dressing. Keep on ice until ready to serve, then mix with a little mayonnaise dressing. arrange on lettuce leaves a large spoonful on each leaf, and a spoonfull of mayonnaise dressing on top. Put parsley and lobster claws around the edges, and capers and pounded coral over the dressing.

CHICKEN SALAD.

Cut chicken in small bits, and mix with French dressing a little celery cut fine. Then serve on lettuce leaves, and cover with mayonnaise dressing.

NASTURTIUM SALAD.

Take tender buds, leaves, seed pods and stems, a few hard boiled eggs, a few stems of celery, chop each seperately, and arrange in a glass dish, cover with mayonnaise dressing. Garnish with leaves and flowers.

BANANA SALAD.

Cut bananas into dice and cover with French dressing.

MAYONNAISE DRESSING.

One cup sour cream, two table spoon sugar, two tablespoons (scant) mustard, one-half cup vinegar, three eggs beaten very light and stirred into cream with the other ingredients cook until thick as cold honey, while still on the stove add butter the size of a walnut, salt and cayenne to taste. cool before using.

MAYONNAISE DRESSING.

Two cups vinegar, the yolks of six eggs, one tablespoon sugar, one teaspoon of each, salt, mustard and pepper, beat all together, set on the stove and stir constantly until it comes to a boil, let it cool and can what you do not need for present use, it will keep a long while, when ready to use it add one cup of cream

Mrs. G. E. Holbien.

SALAD DRESSING WITH OIL.

Yolks of three eggs, three tablespoons of olive oil, one-half tablespoon mustard, two tablespoons flour, one tablespoon sugar, teaspoon salt, one-half cup vinegar, a dash of red pepper, heat vinegar alone, then add other ingredients, let come to a boil.

FRENCH DRESSING.

One tablespoon vinegar, one tablespoon olive oil, pepper and salt, and one teaspoon chopped onions, add vinegar last.

Dr. Merriman.

PICKLES.**PICKLES (That Will Keep) NO 1.**

Wipe pickles dry, pack in a jar, to three gallon jar of pickles, three-fourths of a cup of mustard, mixed in a paste with vinegar, one-half cup salt, stir both in cider vinegar, make vinegar hot and pour over pickles, tie up with heavy paper.

Mr. J. Johnson.

PICKLES NO. 2.

Wash pickles, put in a jar, and put on handful of salt, a little mustard and cel-

ery seed, put on cold vinegar and set away for use, do not seal, they will keep a year.

Mrs. C. B. Berry.

PICKLES NO. 3

One teacup best rock salt, to one quart of water, boil, skim, and pour over the cucumbers hot, let stand twenty-four hours, drain, place into a jar, add pepper, cloves, allspice and horseradish, heat enough vinegar to cover whole, and pour hot over pickles, then cover with thick

layers of grape leaves, and turn a plate over it, put on a weight, always ready for use.

SEVEN DAY PICKLES.

One gallon of boiling water, one tea-cup of salt, pour hot over pickles, take enough pickles that this brine will well cover, heat this brine three mornings and pour over the pickles, the fourth morning make a new brine in the same manner, heat this three times as above, (on Saturday evening) take weak vinegar and a piece of alum the size of a hickorynut, heat this and pour on the pickles; the eighth day take strong vinegar, two pounds of brown sugar, one-fourth pound cinnamon, (or less) one-fourth pound celery seed, boil together pour on pickles, ready for use always

Mrs. I. E. Wells.

CANNED PICKLES.

Cut off when they are the size wanted, clean and put in vinegar, add salt to taste, heat them slowly, when heated through put pickles in cans, put a small piece of alum in vinegar, put mustard seed in bottom of each can, let the vinegar come to a boil, pour over pickles and seal tightly.

Mrs M. Ream.

CANNING PICKLES.

Put into a jar, add a handful salt, and pour on boiling water; let stand until next morning then can, put vinegar on either hot or cold, have kept them with cold vinegar, and seemed like new pickles.

S. K.

SPANISH PICKLES.

One quart tomatoes, one quart cauliflower, one quart onions, one quart celery. Cut all up fine with a knife. Salt over night, then drain, boil in a little weak vinegar, then drain. Take fresh vinegar, add two cups sugar, four tablespoons flour made in a paste, add to the vinegar, put in all vegetables, let boil five minutes, then add one quart of small cucumbers. Can.

Mrs. Andrews,

Ellsworth, Kaus.

MUSTARD PICKLES.

One quart vinegar, one half pound sugar, one-fourth pound ground mustard, boil all together, then put in the pickles, and let come to the boiling point, seal in airtight jars.

Mrs. D. Zeiber.

EAST INDIA PICKLES.

Two hundred quite small cucumbers, two heads cauliflour, one quart chopped green tomatoes, one quart small onions, two mangoes, one red pepper, a little sliced horseradish. Mix and salt, let stand over night. Then drain and pour over weak vinegar, let come to a boil, then drain again. Take one ounce ground cinnamon, one-half pound mustard, one-fourth pound brown sugar. Wet mustard with cold vinegar. Add sufficient vinegar to moisten all the pickles. Cook all together ten minutes. Seal in bottles while hot.

Mrs Grove.

PICALILLA.

Three red peppers, one dozen large cucumbers, two dozen green tomatoes. Chop fine, mix and add handful of salt. Let stand over night. In the morning drain and press. Sprinkle well with mustard seed, a little black pepper balls, three teaspoons cloves, cinnamon and alspice, one cup brown sugar, vinegar to cover all and boil two hours. Put in jars

Mrs. Young, Akron

RIPE TOMATO PICKLE.

Take tomatoes that are not too ripe and pack them in a crock whole. Then add salt to taste, and a large handful of horseradish roots. Cover with cold vinegar and put on a light weight.

Mrs. R. Waltz.

GREEN TOMATO PICKLE.

Eight pounds green tomatoes chopped fine, add four pounds brown sugar and boil down three hours, add one quart vinegar, one teaspoon each cinnamon and cloves, then boil about fifteen minutes. Let cool, then put in jars.

Mrs. C. W. Berry.

GREEN TOMATO SAY.

Two gallons green tomatoes, twelve good sized onions, two quarts vinegar, one quart sugar, two tablespoons salt, two tablespoons black pepper, one tablespoon each of ground mustard, alspice and cloves, mix, boil, stir until tender, seal up. Mrs. McMillen.

MIXED PICKLES.**VERY FINE.**

Use equal parts of small cucumbers, onions, beans, cauliflower and celery. Cut each up into rather coarse pieces, but do not mix. Boil cauliflower until nearly tender. Boil onions and beans in same manner, each in a separate dish. Put vinegar in a porcelain kettle, bring to a boil, add mixed spices and salt to taste. Take one tablespoonful of each flour, mustard and turmeric. Rub smooth with vinegar or water, and stir into kettle of boiling vinegar, after the whole comes to a boil pour it over the vegetable prepared as directed and mixed, can, and keep for winter use. Mrs. R. Waltz.

INDIA RELISH.

Two good sized heads of cabbage, one-half peck green tomatoes, twelve big onions, six heads celery, three green and five red peppers chopped. Chop all fine, add a small cup of salt, let stand over night, next morning drain, add one gallon of vinegar, one tablespoon mustard seed, three pounds white sugar, one tablespoon each of whole alspice and whole cloves, four teaspoons turmeric. Mix with a little vinegar. First boil two hours, stirring casionly, add sugar when nearly cooled, add turmeric last, then boil a little, put in bottles and seal. Mrs. C. O. Waltz.

GREEN TOMATOES STUFFED.

Take green tomatoes and cut hole in top clean out inside let lie in salt-water three hours, taking a cup of salt to one gallon of water. Take out and drain, take cabbage and cut as much as you think will fill tomatoes, season with salt, a little sugar, three red peppers cut fine, some

celery seed and a little mustard seed, then fill tomatoes, and put in jars. Cover with cold vinegar and put in a cool, dark place. Mrs. C. W. Berry.

MANGOES.

Take seeds out of ripe mangoes, or all colors, wash them and pack them full of cut cabbage that has been wilted some by salting slightly and standing a few minutes. Put them in jars, and add salt, horseradish, and pour hot vinegar over them. Weight down. Mrs. R. Waltz.

CHILLI SAUCE.

Eighteen large tomatoes, two large onions, three green peppers. Chop fine. Take two and a half cups vinegar, one cup sugar, two teaspoons salt, one tea spoon each, cinnamon, alspice and cloves. Cook two and a half hours, and bottle May Burlison, Akron.

PICKLED CELERY.

Cut in small pieces and boil well in salt-water until tender. Drain off all the water, then add vinegar, sugar and spices to taste. Let the whole come to a boil, then can. Mrs. W. Ream.

PICKLED BEANS.

Beans prepared (when new) like the recipe for celery, are nice for winter.

BEETS.

When beets are new and tender boil them tender, and put in jars with hot vinegar seasoned, and seal tight, very nice in the winter. Mrs. M. Ream.

PEACH MANGOES.

Wash, cut in halves and take out the seeds of half a bushel of large peaches. In place of seeds, fill with two bunches of celery chopped fine and season to taste with salt and white mustard seed. Press the halves together and tie up in a small square of cheese cloth. Make a syrup of one quart of cider vinegar, eight pounds sugar, a little cinnamon and cloves. Pour boiling syrup over the mangoes and

let stand over night. Next morning pour off syrup and let come to a boil and repeat as before. The third morning boil mangoes in the syrup until you can penetrate them with straw. Pack in jars, pour syrup over them and seal them tightly.

Mrs. Bacher Kefawver.

PICKLED PEACHES.

Make a syrup with proportion of one quart best cider vinegar to three pints sugar, boil and skim and pour over the fruit boiling hot three successive mornings. Then drain off the syrup. Put a layer of fruit then sprinkle with bits of cinnamon and whole cloves, then another layer of fruit and spice and so on until all is used. Boil the syrup with a handful of each ground cloves and cinnamon until it is like molasses. Then pour boiling hot over the fruit. Have enough syrup to cover the fruit well, then cover closely.

Miss Zeiber.

UNIVERSAL PICKLE.

One gallon vinegar, one-half pint salt, two ounces of each of following spices:

mace, cloves, ginger, white mustard, black pepper and tumeric, one pound of brown sugar, a large box of mustard, three or four dozen onions, red pepper and horse-radish. You can drop any kind of fruit into this and pickle it nicely.

CHOW CHOW.

One gallon cabbage cut fine, one-half gallon tomatoes sliced, one quart of onions, four tablespoons of mustard, two tablespoons of ginger, one of cloves, two of tumeric, one cup sugar, one half gallon vinegar. Mix well, let boil twenty minutes.

CATSUP.

One-half bushel ripe tomatoes, a cup of salt, onions to taste, a teaspoon cayenne pepper, a tablespoon mixed spices. Boil three hours, strain through a seive. Add a pint of vinegar and one or two pounds of brown sugar. Boil again, then bottle and seal.

ICES AND SHERBETS.

LEMON ICE.

Take one orange and four lemons. Press out the juice. Take nearly two cups of sugar, one quart of water, and heat sugar and water, then set on ice until cold, then add juice of fruit and strain through a cheesecloth or fine sieve, then freeze. Take any fresh fruit and the proportion of sugar and water and make as the above. Or add the fruit to any ordinary ice cream, and freeze.

PINEAPPLE SHERBET.

One grated pineapple, the juice of two large oranges, the juice of one lemon, two cups sugar, one pint water, one large spoon gelatine and one pint of cream. Soak gelatine, then dissolve in hot water, add sugar, then the juice of the lemon and oranges and the pineapple, strain through a sieve. Freeze when frozen to a mush add the cream and pack in mould to harden.

STRAWBERRY SHERBET.

Take two cups of strawberry juice, two cups of water, one cup of sugar, the juice of one lemon. Boil sugar and water together fifteen minutes, add the strawberry and lemon juice. Strain and freeze.

LEMON GINGER SHERBET.

One quart of boiling water, four lemons, the white of one egg, two ounces of candied ginger, one pint sugar. Spread part of the sugar on a shallow plate or board, and after wiping the lemons with a clean damp cloth roll them in the sugar to extract the oil, then cut in halves, remove the seeds and squeeze out the juice. Boil the sugar, ginger and water together until clear remove the scum as it rises. Add the lemon juice to the syrup, strain, then pour it gradually into the beaten white of egg. Freeze.

ICE CREAM.

Four quarts milk, one quart cream, ten eggs, three and one half cups sugar, tablespoon flavor. Beat eggs and sugar, mix and freeze. S. K.

ICE CREAM.

Take half milk and half cream, sweeten and flavor to taste. Turn into freezer, and churn rapidly a few minutes, then slowly or it will butter. Mrs. Weaver.

JAMS AND JELLIES.

GARRET STRAWBERRY JAM

Take equal weight of berries and granulated sugar. Let stand one hour, then boil seven minutes. Pour on platters or plates. Set in the garret under the slate roof. Let stand until juice thickens, then pour in glass jars.

Mrs. Remagen.

PLUM JAM.

Boil plums in as little water as possible, when soft, strain through a sieve. Then take about three-fourths pound of granulated sugar to every lb. of plums, boil slowly and stir constantly until the juice seems to jell.

Any other fruit jam is made in a similar manner.

JELLIES. (General Rule.)

Drain fruit without squeezing it. Measure as much sugar as juice. Boil twenty minutes, skim, then add sugar and boil ten minutes.

APPLE JELLY.

To every peck of apples add one lemon. Boil until thoroughly cooked. Put in jelly bag and drain. Boil a tin cup of this juice about five minutes. Skim, have your sugar in the oven, first dampen it a little, then add sugar to jell. As soon as it jells on spoon, remove from stove, and pour into moulds. Quince jelly is made the same way, only the core of the quince is used too. Grapes, currants and any juicy fruit, need not be boiled first, but strained through a cloth.

QUINCE HONEY.

Four large quinces grated, one quart of water, five pounds sugar. Boil all together half an hour. Excellent for hot cakes in winter. Hanover, Pa.

PEACH HONEY.

One cup of peaches one cup sugar. Mash peaches with potato masher, add sugar and boil twenty minutes stirring constantly. Mrs. C. O. Waltz.

TO MAKE PRESERVES.

Take fruit and sugar equal parts, melt sugar, add a little water to keep it from burning, then clarify it by adding the white of an egg mixed with a little water, skim. After it is clear add the fruit. Set where it will boil not too fast, keep it boiling, do not let it stop until done. Boil until the fruit looks clear and begins to settle to bottom of kettle. Skim it out and continue to boil syrup until it thickens. Be sure to boil it enough first time, for it darkens fruit to be heated over.

APPLE BUTTER.

Take one barrel of sweet cider, three large buckets of sweet apples pared and cored. Put cider in a large copper kettle. Skim as soon as it comes to a boil. When it is all boiled and scum taken off, and boiled down so that it will all go into the kettle, dip out half of this clarified cider into large clean crocks. Now pour in apples, and boil them until soft. As soon as they go to the bottom of the kettle stir them, and keep stirring until butter is done. Keep adding apples until all are in the kettle, then gradually keep adding the cider until the whole is added. Keep boiling gently and stirring until it is smooth and the proper thickness. Dip in earthen crocks. Do not let it stand in copper kettle, but take out as quick as possible. When rightly done, will keep years. (Add spices.)

TO MAKE PEACH BUTTER.

Take twenty gallons of pared peaches, two large buckets of water, and boil in a large copper kettle, until peaches are soft and well dissolved. Then add sixty pounds of white sugar. Stir like apple butter, and finish the same way. After it is cold in crocks, grease writing paper, cut the shape of crock and tie it up. It needs looking after frequently, as it moulds easy.

TOMATO BUTTER With Apples.

Steam ripe tomatoes and rub them

through a seive. Stew apples the same way. Thicken the tomatoes with the apples. Make good and sweet with white sugar. Cook until quite thick. Spices may be added if desired.

ELDERBERRIES.

Ten pounds of berries, one pint of vinegar. Cook thoroughly. Add four pounds of sugar, two grated nutmegs. Stir constantly. Cook like jam. Put in sealed jars. Wholesome to eat as sauce, and makes nice pies.

CANNING.**CANNING PEACHES.**

Prepare peaches for canning, put in kettle and let boil in syrup until they are tender. Take fork and put peaches into can, then strain juice through a tight cloth so as to make it clear and pour it on peaches. Seal. Mrs. Ream.

PLUMS.

Pick plums with a fork. Then fill your cans and make a syrup of pure sugar and pour over them. Put cans in cold water and heat until they come to a boil, then take out and seal. Mrs. Ream.

PLUMS.

Put plums in earthen dish after pricking them, and cover with enough sugar to sweeten. Let stand on back of stove until very hot, then take out put in cans. Boil juice and pour over them, and seal. Mrs. Ream.

CHERRIES.

Seed cherries. Put sugar in kettle enough to sweeten one can, and water enough to cook the cherries, filling only one can at a time, add cherries, and as soon as they come to a boil are ready for canning. Mrs. Ream.

CANNING STRING BEANS.

Take tender good string beans. Break them up as for cooking, using the tender pods, but if you have pods too old, shell them and put with tender pods. Then wash them, fill tin cans full, and pour in all the cold water the can will hold. Have cans with lids that fit snug and tight, then put on the lids and set in a vessel of cold water, the water coming up to two-thirds of the top of the can. Boil three hours. Then take out and seal with sealing wax, weight cans until cold. Green shell beans can be canned the same way. Another way. Boil beans until tender, fill cans, and pour boiling water from the teakettle on them until can is full, then seal. When you wish to use them, pour off the water, and put beans in boiling water, and season to taste. S. K.

CANNING CORN.

Cut off while tender, put in kettle and cook. Put salt enough in to keep the acid down. Boil well and it is ready to can. When wishing to use it, soak, then cook and season. Mrs. Ream.

CORN NO. 2.

LIKE FRESH WHEN USED.

Cut corn half through kernel, scrape off from cob. Put a few spoonfuls of corn into a self sealing can and stamp with the

small end of a potato masher, until a milk comes on top, then add more corn, then press, and so on until can is full, and the juice comes to the top of can. Seal nearly tight. Wrap each can in a cloth, and put your cans on a cloth or small board into the boiler. Fill to the top of cans with cold water. Set on stove and let the water boil four hours. Then take out cans and screw lids tight. When cold tighten again.

CORN NO. 3.

To every six quarts of corn, take one ounce tartaric acid dissolved in boiling water. Cut corn from cob, and put in enough water to cook it. When the corn is cooking put in the acid water, and seal in air tight cans. When desired to use, pour water off, put in fresh water and a small quantity of soda, let stand a few minutes before cooking. Too much soda makes it yellow. Season. S. K.

CANDIES.

(THE FUNDANT.)

Take the white of one egg, the same amount of cold water, one pound confectioners' sugar. Mix all together. You can make all kinds of candy with this fundant. Mrs. Wettach.

UNCOOKED FUNDANT NO. 2.

Two tablespoons sweet cream, and the juice of any fruit to flavor. Thicken with confectioners' sugar. Roll into any shape desired, and dry on oiled paper. Cold boiled milk with one teaspoon of glycerine to cup of milk will answer in place of cream. An endless variety of candies can be made by moulding into different shapes. Use only confectioners' sugar for these cream candies.

FUNDANT NO. 3.

Take granulated sugar and a little more than enough cold water to moisten. Boil until it makes a soft ball in water. Stand aside to cool, don't stir. After it is partly cool stir rapidly until it creams, then take in hands and work like dough, and make into any desired form.

Mrs. C. W. Berry.

FUDGES.

Two tumblers granulated sugar, one tumbler milk, two squares of chocolate, grated, butter the size of a walnut. Boil until brittle. Stir constantly after taking it off from the stove. Add vanilla.

And just before it is cold pour it into a greased platter, and cut into squares. (Excellent.) Mrs. C. Norton.

MAPLE CREAMS. (Fine.)

One cup maple molasses, one half cup milk one cup brown sugar, one teaspoon vinegar. Boil until it makes a soft ball in cold water. Then take off, and add one cup chopped hickory nut meats and stir briskly until cool.

Mrs. C. W. Berry.

CREAM BON BON.

Make a roll one and a quarter inch in diameter and about three inches long, of two or more colored creams. With case knife scrape side of roll just enough to fur it. Cut slices length of roll, and nearly quarter of an inch thick. Twist this into open spiral, double ends together and form into round bon bon with furred side on top. Two or three trials and you will succeed.

CARAMELS.

Two cups brown sugar, one cup molasses, one tablespoon butter, two tablespoons flour, one-half cup sweet milk, one-half cake of chocolate. Flavor with teaspoon vanilla.

BUTTER SCOTCH.

Three pounds coffee sugar, one quarter pound butter. Sufficient water to dissolve the sugar. Boil without stirring

until it will easily break when dropped in cold water. When done add one-half teaspoon cream of tartar, and flavor to taste, pour into greased pans, and mark into squares.

MARSH MALLOWS.

One-half pound white gum arabic, dissolve in one pint of water. Add to it one pound of powdered sugar, stir all together in a double boiler, or sauce pan set in another until it is thick and white. Try it in water as soon as it thickens. If it forms a firm but not hard ball it is done. Remove from the fire. (If you want inflated marshmallows.) * Beat the whites of three eggs, and add them gradually to the paste, then flavor with orange flower or rose. It may be poured out on a pan or dish covered with corn starch. When cool, cut into any shape desired, and pack away in confectioners' sugar.

LANGTRY BON BON.

Cut marshmallow paste into squares. Make some cream, by using the white of an egg, the same quantity of water, and as much confectioners' sugar as will make a thick icing. Color part of the icing brown with melted chocolate, leaving part white. Drop the pieces of marshmallows into the white candy, lift them out when well covered, and turn them on to waxed paper to dry. If it does not dry quickly, add a little more sugar, use the colored icing in same manner.

GUM DROPS.

Half a pound of gum arabic, one-half pound confectioners' sugar, and half a pint of water. Make similar to marshmallows, do not stir after thoroughly mixed. Have a tray of cornstarch well packed down, make holes in it with the closed end of a thimble. Pour the syrup into these holes. (Syrup may be flavored while hot.) Leave them in the starch several days in a warm place to finish them. After they are removed from the starch and brushed, dampen them, then shake them up in a little granulated sugar.

MOLASSES CANDY.

One quart of molasses, one-half cup vinegar, one cup sugar, butter the size of an egg, one teaspoon soda dissolved in a little hot water, and stirred in just before removing from the fire. Flavor to taste, when cool enough, pull it white.

Mrs. G. E. Holbien.

NUT CANDY.

Five cups sugar, six tablespoons of water, four tablespoons vinegar, one of butter. Boil without stirring until crisp. Line buttered pans with peanuts, and pour the candy over them. When nearly cool mark off into squares.

PEPPERMINTS.

Turn one-half cup boiling water upon two cups granulated sugar. Boil five minutes, stir in a tablespoon of essence of peppermint, and stir over the fire until it is thick. drop in drops on buttered paper.

Mrs. G. E. Holbein.

WHITE TAFFY.

Two pounds granulated sugar one tea-cup cold water, two teaspoons vinegar, two tablespoons butter. Boil until brittle when tested in water. When done add one tablespoon vanilla and pour on buttered platter. Pull rapidly until white and brittle.

CANDY FOR LEAN PEOPLE.

(EAT AFTER MEALS)

Three cups C. C. sugar, two-thirds cup dark molasses, (not syrup) one-third cup cold water, one-third cup new milk, one-half pound butter, one-third pound pure chocolate, put sugar, water and milk, together, put on the fire and stir until sugar is dissolved. As soon as it begins to boil, put in chocolate, after that has been melted put in butter, do not stir after this, as it may candy. Grease a long shallow pan. Roast three pounds of almonds shelled, not brown, chop and spread in bottom of pan, as soon as the candy breaks when dropped in cold water, pour it over the nuts.

Ralston.

HICKORYNUT MACAROONS.

Beat the whites of two eggs to a froth, add slowly one cup of pulverized sugar, and one cup of nuts chopped fine. Mix thoroughly, and drop on buttered tins. Bake slowly.

SALTED ALMONDS.

Blanch half a pound of almonds, dry them, then spread on a pan. Put a good teaspoon of butter with them and stir them up on the stove until they all are greasy, then put in oven until a pale yellow not brown. Stir often, sift teaspoon salt over them, when cold shake superfluous salt from them.

KISSES.

Whites of four eggs and half a pound of powdered sugar whipped stiff. Place upon greased paper and bake same as creams. When done press two of them together.

CHRYSTALIZED POPCORN AND NUTS.

Boil one cup white sugar with three tablespoons water and one of butter, until it shows threads when dropped from spoon, then pour on three quarts of popped corn and stir. Nuts used the same way are very nice. Mrs. G. E. Hobben.

CORN BALLS.

Take molasses candy soft-boiled. Put corn into a bowl, and pour on enough candy to moisten corn, stir well together, then lift out a large spoonful and press into a ball, and so on. Place where it will harden and cool.

VERY FINE CORN BALLS.

Dissolve an ounce of gum arable in half a pint of water, after dissolved add a pound of confectioners' sugar, and boil stirring all the time, until a little of it cooled in a saucer becomes so stiff that you can hardly stir it. Flavor to taste, and pour on corn and form into balls.

DRINKS.**TEA.**

Far the best that can be made. First the kettle used for boiling water should be lined with porcelain, and washed and wiped after using as carefully as any vessel used in cooking, and should never be used for any other purpose. The water should be perfectly fresh and allowed to boil only one minute. One teaspoonful of tea allowed for each cup and one for the tea pot, which should be rinsed out with hot water, use only enough water to serve the number of cups desired. Do not put the teapot near the fire, but cover with a tea cozy.

An old tea merchant.

For your health's sake do not use such strong tea every day. Scald your tea, and do not boil nor let stand long, after first tea has been poured out, put more hot water in teapot for second cup, and will be as good as first.

COFFEE.

A tablespoon of coffee to a cup of water add a little white of an egg and cold water, then pour on boiling water, set on back of stove where it simmers and distills, use good cream. For large company one-half pound coffee to one gallon water. Many put all together cold on the stove and let it just get to a boil, then set back

ARTIFICIAL COFFEE.

Take two quarts wheat bran, one cup of corn meal, three-fourths cup of baking molasses, add enough water to dampen it, then put in the oven and stir frequently until it browns, then mix in one egg, mix thoroughly. To make coffee take two-thirds of artificial coffee to one-third coffee, with good cream it is nice, and should be used in family where are children, it is more healthful.

Aunt Anna.

UNFERMENTED GRAPE JUICE.

Cook the grapes until the seeds separate from the pulp, inclose in a bag, hang up and set a bowl underneath. when done dripping, return juice into the kettle and let boil a few minutes with a little sugar added then bottle and cork tightly and when cold dip the corks into melted wax.

FRUIT JUICE.

Take two quarts of raspberries or any other fruit, and pour on it a pint of vinegar, let it stand two days and nights,

then boil, strain and add a pint or more of sugar, let boil again, and bottle like grape juice, when ready to use put a spoonful into a tumbler of water and sweeten to taste.

PUNCH.

One and a half dozen lemons, and half a dozen oranges, one gallon of water, take the juice of the lemons and half the oranges and sweeten to taste, then add the remaining oranges sliced without peeling and half pint grated pineapple.

SICK ROOM.**TOAST.**

Put bread in oven until dried thoroughly, then put in toaster and brown, put a little butter in a tin cup with some hot water, let butter melt, and as soon as hot, pour over bread. A poached egg may be used instead of butter.

CORN MEAL PORRIDGE.

Put a teaspoonful of corn meal into a pint of boiling water and boil several hours, add hot water occasionally so as to keep the amount of water, put a slight speck of salt in it, this is nourishing. Oat meal may be used instead of the corn meal.

PANADA.

Take half milk and half water, let it come to a boil, stir a large cup of flour into a stiff dough, adding water, then drop this dough into the hot milk and water by the spoonfuls, boil a long time, then pour off the liquid and let the patient drink of it sometimes.

BEEF.

Scrape beef with a knife, taking out all fiber, put very little salt and pepper on it, make your pan hot, but do not butter it, press beef into a pattie and lay in hot pan, as soon as it is hot and loosens from pan, turn it and as soon as other side is hot take up and serve with toast.

BEEF TEA.

Cut round steak into dice, take out all the fat, put meat into a new tin pail with a tight lid, sprinkle just enough salt on it to keep it from tasting flat, only a few grains, then put on lid, set pail in a kettle with water and let it boil an hour or more, then pour off juice and press the meat. The doctor will tell you how to use it.

SAGO MILK.

Three tablespoons sago soaked in a cup of cold water one hour, add three cups boiling milk, sweeten and flavor to taste, simmer slowly a half hour, eat warm.

BAKED MILK.

Put one-half gallon of milk in a jar and tie it down with writing paper, let it stand in a moderate oven eight or ten hours, it will be like cream and very nutritious.

ORANGE WHEY.

One pint of milk and the juice of one orange, heat slowly until it curds, strain and cool.

Egg Lemonade.—White of one egg, juice of one lemon, one tablespoon sugar, one glass of water. Beat all together.

Beef Tea and Egg.—Beat an egg and some beef tea together, then let it thicken in a double boiler, serve hot.

TOAST WATER.

Toast a piece of bread quite brown, then put in a bowl and pour on cold water, add a little ice. Slippery elm water is good for fevers, and black, strong coffee is said to be especially helpful in cases of typhoid fever.

CREAM SOUP.

Cut or break bread into a bowl, put on a sprinkle of salt, very little butter, pour on boiling water, then add one tablespoon sweet cream.

WINE SOUP.

Break bread as in the foregoing, add no salt, but a tablespoon sugar, and a thick sprinkle of nutmeg, a little butter, pour on hot water, then add one tablespoon pure, good wine.

PARCHED FLOUR SOUP.

Put a little butter in spider, then when hot put in a cup of flour, stir and roast until brown, pour on hot water to the consistancy required, season with salt and butter.

HOME REMEDIES.

A SURE CURE FOR GAPS.

Put turpentine into the chicken feed, it will relieve immediately, if too far gone to eat, force a little unsalted fat meat saturated with turpentine down their throat, repeat if first dose does not cure.

HOW TO CLEAR WATER IN A CISTERN.

Take five cents worth of alum and five cents worth of borax, put in a stew pan, and pour on about a quart of water, let stand on the back of stove until all is dissolved, then pour it into your cistern, in a few days the water will be clear, unless there should be too much water for this solution, then add a little more.

GOLDEN OIL.

Linseed oil one quart, origanum oil one-fourth ounce, cedar oil one-fourth ounce, hemlock oil one-fourth ounce, sassafras oil one-fourth ounce, camphor gum one ounce. An excellent remedy for the household, colds, etc.

CANCER.

(THIS HAS CURED KNOWN CASES.)

Two ounces senna leaves, two ounces quassi chips, two ounces licorice root, one and one half ounces iodine of potash, one-half pint alcohol, one-half dram wintergreen oil, two pounds loaf sugar.

—DIRECTIONS.—Put roots in a new tin vessel, cover with water, then boil well, pour the water off into a clean earthen vessel, and pour on water again and boil until you have boiled them in three waters, then strain and boil down to one-half gallon, then add the sugar let boil one minute, then cool, then add potash, wintergreen, alcohol, mix wintergreen and alcohol together before using or adding, bottle and cork tightly, let stand in a cool dark place. DOSE.—Two teaspoonfuls before eating, smaller doses for children, use no vinegar in any shape while using this medicine. "If a doctor is needed do not depend on home remedies."

Author.

FOR LUNGS.

Take three sprigs of ground ivy, or (creeping Johny) about three inches long. Pour on it one cup boiling water. Let stand until nearly cool, then drink half of it warm in the morning, the rest of it cold in the evening. Keep this up a long time. Have seen surprising results come from this treatment.

In case of Diphtheria or croup I beg you try the following. Put tar into an old dish, and a few drops of turpentine with it, then drop a live coal on it and fill the room with the smoke, repeat this

every few hours. I have seen a child recover using this when the doctor said it could not live. Hop yeast given in doses of a teaspoonful frequently, has kept my sister's children from diphtheria when it was all around them.

OLD SORES.—A lady had an old sore on her limb, and doctors after consultation advised amputation. Some one advised to try hop yeast. After very light, thicken into a paste, spread on a cloth then sprinkle with pulverized charcoal. It was done and when doctors returned was getting better. She is now an elderly lady and her limb is sound yet. This poultice is to be changed frequently, inflammation soon disappears. Another excellent remedy is soft Potter's clay applied as a poultice.

When any one steps on an old nail or iron rake, soak the foot immediately. If in summer, use strong peach leave tea, otherwise lye, then after an hour or more of soaking, smoke with woolen rags.

FOR LOCK JAW.

Warmed turpentine poured into the wound will give quick relief.

To stop bleeding—Put flour on wound.

For Erysipelas—Bind on wheat flour.

For Burns—Equal parts lard and wood soot, give quick relief. Another, make a paste of wheat flour and water, spread on a cloth then cover thin with glycerine, tie on the burn, remove before it gets hard, and apply a new poultice, keep doing this until burn is healing, will be a safe remedy for deep burns.

Sprains—Make a poultice of the white of an egg, and cayenne pepper, put on as a mustard poultice. This sometimes cures a severe sprain in a night. For inflammation internally, make a decoction of Stramonium seeds, wet a cloth and apply on inflamed parts, poisonous to take internally.

For Gangrene.—Salt petre dissolved in strong vinegar, dip cloth in it and lay on affected part, change often.

To prevent bruise from becoming discolored, apply immediately water as hot as can be borne, or apply spirits of camphor.

Small Pox.—1 ounce cream of tartar, one pint boiling water, drink cold in small draughts frequently. Prevents and cures.

A HEALING SALVE.

One pound mutton tallow, one half ounce each of sweet oil and glycerine, one fourth pound of Venice turpentine and sassafras oil, two pounds rosin. Melt together and keep in a tin box.

SALVE FOR FELLONS.

One ounce mutton tallow, bees wax, white castile soap, and rosin. Melt together, then add three ounces rum. Bottle.

For frosted feet and chilblains, equal parts of oil of sassafras, and oil of turpentine.

EAR ACHE REMEDY.

Make a lotion of equal parts of olive oil, peppermint oil, pennyroyal oil, wintergreen oil, rosemary oil and laudanum. Apply sparingly.

LINAMENT. (Uncle Joe's.)

One ounce Venice turpentine, one half ounce sweet oil, three ounces alcohol, one ounce ammonia. Mix, shake well each time before using it. Good for headache, neuralgia, tonsillitis, inflammatory rheumatism, contraction of the muscles. Good for man and beast.

Medina.

WHITE LINAMENT.

Equal parts of olive oil, ammonia and turpentine. Good for man or beast.

TOILET.

A HAIR WASH.

Take one penny's worth of borax, one pint of boiling water. Pour on borax and one pint of olive oil, when cool, bottle. Dampen hair with this solution, before washing with luke warm water.

BEST ENGLISH HAIR OIL.

One-half pint of good sweet oil, and sixty fluid ounces of lime water, well shaken together in a pint bottle. Use this and brush the hair daily.

A PERFECT COLOGNE.

One pint of rectified spirits, two fluid drams each of the oils, bergamot and lemon, one of the oil of orange, three quarters of a dram of nerola a few drops of essence of ambergris and musk. If this is distilled, it makes a perfect cologne and becomes exceedingly fine by keeping well stoppered about three months.

PERFUMES.

Use perfumes in the shape of sachet powders. Put them on cotton in small bags of muslin, silk or satin and strew them in every part of the bureau and wardrobe. You will have a delicate fresh almost nameless perfume pervade every article of dress, from the hat to the boots. Orris root powdered, or lavender are good for this.

A POTPOURRI BOX.

This is the way a lady made one that pleased. Take a box the size of a waist box, cover with chintz. Into this she sprinkled sprigs of thyme covering the bottom, and on top of it went some stalks of lavender, verbena and other country

herbs. Here and there she shook shavings of champhor mint leaves, and caraway seeds, crushed spices, tannin beans, dried orange peel and gum of storax. This simply may be a suggestion to the reader who may make a better one, using her own ingenuity.

FACE LOTION.

One tablespoon Epsom Salt, a teacup boiling water. Boil a few minutes, then add one half teaspoon glycerine, and a few drops of rosemary or rose oil, strain and bottle. Wash face with good soap and hot water, cleanse well, then rinse quickly with cold water. Moisten hands with this lotion and rub until face is dry, it preserves the complexion.

Remove Tan—Take soda and lemon juice and moisten face in the evening. Then wash with the juice of unripe grapes or Fullers' earth water.

Remove Freckles—Wet face frequently with a piece of saltpetre dipped in water.

Remove Wrinkles—White wax one ounce, strained honey two ounces, two ounces of lily bulbs melt and stir, apply to wrinkles. To prevent wrinkles, always keep cheerful and do not worry.

Hand Lotion—Take five cents worth of benzoin and five cents worth of glycerine. Put into an eight ounce bottle, and fill up with warm rain water. Be your own manicure. Invest in a nail brush a cake of castile soap, a small pair of curved scissors, a small piece of chamois skin and a little pink nail powder. By giving a little time and attention you may improve appearances.

SOAP.

LAUNDRY SOAP.

One box lye, two quarts water, one-half pound borax. Dissolve borax and lye in water by setting on back of stove stirring frequently. After dissolved and cooled, melt four pounds of lard, but do not let get hot, strain it and let the lye run into it in a little stream, stirring it all the time. Stir ten minutes more then add one pound of whiting softened in a little water, stir until it all unites, then let stand until cold. Cut in squares. This makes a very good laundry soap.

A Jelly Soap—To make washing easy, Take two gallons of rain water and one pound of good soap. Dissolve soap in water, put in about one-fourth pound of salsoda, one-fourth pound of whiting, a tablespoon amonia, and a tablespoon turpentine. Boil until all is well dissolved, then pour in a crock. Soak clothes, then boil adding this soap.

Another—To make twenty-five pounds, take four pounds common bar soap, shave into thin slices, put the soap into two and one-half gallons of boiling water. To this add one pound salsoda, two ounces turpentine, one tablespoon salt. Stir well and let simmer. Dissolve two ounces borax, stir soap and add borax

just before taking from the fire. After cold add one ounce of benzine. Soap clothes and boil one-half hour, suds and rinse.

FINE TOILET SOAP.

Take two gallons rain water, one and one-half pound unslacked lime and three pounds salsoda. Boil half an hour and let it settle. Pour off the clear lye, and add to it three pounds clean grease, one-half pound rosin and borax the size of a walnut. Boil one hour, then add one-half pound of Paris whiting, and two ounces of beef gall, and stir well. When partly cold add one ounce rosmory oil. This soap cleans readily and keeps the hands soft.

SOAP FOR FACE AND SKIN.

(Removes Tan.)

Take one-half pound of best English castile soap, shave fine, put in two quarts of rain water, set on stove until all is dissolved. When nearly cool put in one-half ounce of rosmory oil. Put into a glass can and keep tight. Wash face in the evening thoroughly with this soap and water as hot as you can bear, then rinse face well with cold water, and dry thoroughly, and your complexion will be fair.

WASHING AND FLUIDS.

WASHING FLUID.

Take two and one-half pounds of salsoda, one-half pound borax, one fourth pound rosin, two ounces salts tartar, one and a half ounce liquid amonia. Take salsoda, borax and rosin, pour on one gallon of rain water, boil until all is dissolved, then let cool, add salts tartar and liquid amonia, stir well then add four gallons of water, and jug it. Use one cup of fluid to one boiler of water.

ANOTHER.

One box of lye, dissolve in one gallon of water, add one ounce of salts tartar

and one ounce salts amonia. Stir until all is dissolved, let it settle. Pour off and put into a jug, use one-half cup fluid, to two and one-half pails of water. Soap clothes and soak over night. Then boil with this fluid, and they will need very little rubbing.

WHITE CLOTHES.

Soak in warm water, soaping all the soiled parts, in the morning, ring. Soap soiled parts and stains and boil quickly. Suds out in luke warm water. (Please try it tired housewife.)

CLEANING.

TO CLEAN FINE LACE CURTAINS.

Put them into a tight bag adding two handfuls of cornmeal and one of flour. Tie it shut tightly. Beat and shake bag thoroughly, then take out curtains and shake them well. Put in another bag and add two handfuls of flour, shake and beat as before. Then hang curtains on line, where the wind will shake off meal and dust.

TO CLEAN LACES.

Baste them carefully on a strip of muslin, taking care that each point is secured. Fold and wet in cold water. Soap well, lather lightly, do not rub hard, wash in this manner through several waters, rinse in soft water, dip into bluing water with a teaspoon of made starch to a quart of water. Squeeze and lay between the folds of clean cloth, one hour. Remove basting threads and pin on a clean ironing board, carefully securing each point. When dry fold over a piece of pasteboard.

TO REMOVE TAR.

Rub with lard then wash with cold soft water and soap.

TO REMOVE STAINS FROM TABLE LINEN.

Grease every spot with clean lard. As soon as you are through using it, by the time it is washed the spots will disappear, or scald the spots thoroughly by pouring boiling water through the linen with a teakettle until they disappear.

TO REMOVE RUST ON GOODS.

Wet the goods then ring them dry, cover the rust spots with lemon juice and lay in sun, this will take out any rust if repeated, should you fail at first. Another way is to use oxolid acid, but that is more apt to eat the clothes.

TO RESTORE OLD CASHMERE.

After dress has been ripped and dusted make a solution of hot water (soft), a little piece of logwood, several spoons amonia, after logwood is dissolved and while it is hot, put in dress goods let stand until cold, then rinse out drawing it up and down through the solution. Drain but do not ring. After it is drained rinse in very blue water hang until partly dry, then wrap up in a cloth press between two pieces of cloth length wise.

TO RENOVATE OLD SILK.

Boil an old black kid glove in soft water until it is dissolved. Then pour it into strong black coffee that has been settled and strained, add a tablespoon liquid amonia. Take a soft cloth, dip into this mixture as hot as you can bear, press it a little and sponge off silk, on both sides until every spot is removed, and it is thoroughly dampened. Then roll each piece as it is cleaned into a cloth. When the whole has been cleaned thus, take two pieces of black goods (calico is best) lay silk on one piece turning right side down. Put the other piece over top, and press with a hot iron. Press it lengthwise of the goods, and it will look like new.

TO WASH BLACK CALICO.

Wash black calico as follows and it will always look fresh. Strain boiling soap suds and pour on goods. After it is well scalded add cold water and wash rinse, dry and iron as any other calico.

TO CLEAN COAT COLLARS ETC.

(EXCELSIOR RENOVATING FLUID.)

One quart deodorized Benzine, one eighth of an ounce of each of the following: bay rum, amonia, chloroform, ether, oil wintergreen, and one ounce alcohol, one dram borax.

Mrs. James Boyd, Alliance.

AN EXCELLENT GREASE ERADICATOR.

One ounce of fine soap in shavings, saltpetre one teaspoonful, amonia two ounces, soft water one quart, mix thoroughly and keep in a covered vessel. With this fluid several men have made themselves rich.

TO CLEAN DRESSES.

Take gasoline or naphtha. Rub soiled spots then rub with a clean cloth, keep away from the fire or soap bark soaked about twenty-four hours is excellent to wash dresses.

Another—To remove grease. Cover the spot thick with magnesia, leave it on some time, then brush off, if not all gone repeat this until every particle of grease is gone. Good on carpets or wall paper.

To remove pitch—Rub well with turpentine.

To clean gloves—Use gasoline.

TO CLEAN CARPET.

Four ounces of glycerine, sulphuric ether, and borax, eight ounces amonia

aqua, one pound good white (or ivory) soap. Shred soap fine and dissolve in two quarts of hot water, then add all but the borax, which should be dissolved in four quarts of hot water. Just before cooling pour all together in a crock and let it get cold. To clean your carpet, after housecleaning, and dust is removed, take two dishes with soft warm water, a scrubbing brush, several pieces of soft cloth and a large sponge. Dip brush in one vessel, then dip in soap, scrub thoroughly a portion of the carpet, sponge it up quickly, dipping your sponge first time in the first vessel, then after soap is squeezed out of it, dip in the other vessel and sponge up again, then rub with dry cloth as dry as you can make it, so keep on until you are over the whole carpet, keep doors and windows open, and stay off carpet that day. This is hard work, but very satisfactory after accomplished. It is better to have an assistant, one do the scrubbing, the other the sponging and wiping. Another soap for this purpose is made by dissolving one bar of good soap in two gallons of water, then adding ten cents worth of salts tartar.

MISCELLANEOUS.

TO MAKE VINEGAR.

Take one pound brown sugar, one cup of good vinegar, and one gallon of rain water. Keep in a warm place.

TO CURE SCABS ON POTATOES.

Cut potatoes for planting. Then put a layer of potatoes in a tub or barrel, and sprinkle with flour of sulphur. Then give the barrel a good shake, then more potatoes and sulphur, until all are well saturated with sulphur.

EXTERMINATE FLIES.

Close room tightly, take a red hot fire shovel and pour on a few drops of carbolic acid. In a few minutes open the room and the flies will be found to have entirely disappeared.

EXTERMINATE MOTHS.

Smoke room and closets with camphor gum. Put it on a tin pie plate and set that on a stove or jar, so as not to set fire to any thing. Set gum on fire, and for an hour keep out, outside air.

Bugs In Beans.—Dip them in hot water.

For Cockroaches—Use borax about their haunts.

Mice hate camphor. Rats slacked lime. Fill their resorts full of it.

Bed bugs hate grease.—Fill cracks with it, it kills them, cleanliness however is the best remedy.

TO PRESERVE EGGS.

Add to each pailful of soft water, two pints of fresh unslaked lime, and one pint of common salt. Mix well. Fill barrel half full of this mixture. Put the eggs down in it any time after June, and they will keep two years if desired. Keep in a cool place.

TO KEEP A CAKE MOIST.

Put an apple in the cake box. Renew the apple when it becomes withered. Is also good for bread. Make the good parts of an old tablecloth into napkins, good to cover cakes, or wipe silver.

TO KEEP AWAY BUFFALO MOTHS.

Mix equal parts of borax, camphor gum and saltpetre. Apply dry in liberal handfuls, under the edges of the carpet, also use in washing floors. People in the Eastern States have nearly exterminated them by putting paris green along the edges of the carpets.

FURNITURE VARNISH.

Take equal parts of the best boiled linseed oil, turpentine and vinegar. Rub furniture well, then polish with a dry soft cloth. It will make everything look new. Polish windows by washing with soda water, or use gasoline in water.

Nettie Waltz.

TO TAKE COLOR OUT OF GOODS.

Take a heaping tablespoon of chloride of lime. Scald in three quarts of boiling water. Let stand until cool, strain and add a gallon of rain water. Let goods stand in it a short time rinse and lay on the grass.

TO WASH CUT GLASS.

First wash in a clean soap suds, then rinse in warm water with a little ammonia in it. Rub dry with a soft cloth. Then brush carefully with a jeweler's brush. This will give it a polish.

CUT JEWELS.

Take caustic soap suds, a tooth brush, wash rinse, and dry in sawdust.

MICA.

Wet a rag with lemon juice, or use one tablespoon of salt and two of vinegar and rub it.

TO CLEAN NICKEL.

Scrub well with soap and scrubbing brush, then rub with gasoline.

TO SWEETEN OLD CROCKS.

Put a small piece of lime into the crock and fill it with hot water, let stand some time.

Make Bluing.—Ten cents worth Prussian blue, five cents worth oxalic acid. Put in one quart rain water, or one package Diamond dye, one quart of water.

A FEW HINTS TO THE YOUNG HOUSEKEEPER.

The aim of every true wife should be to live within her means. See how well you cook, and care not for much variety. Good cooking and right seasoning makes food palatable and wholesome. Many cooks use too much grease, which is the source of much complaining, aches and pain. To cultivate patience and avoid fretting will save many a doctor bill. If we cannot have our own way, let it be the other way, it will be all right in the end, only possess your soul in patience.

It costs but little more time to keep the hair combed, and to present a neat appearance than to be careless, and pays in many ways.

To put things into place as soon as through using them will keep order and save time.

To wash your dishes in a pan of soapy water, then rinse in another pan of hot

water, then drain, they will scarcely need any wiping and will look well.

Pieces of bread dried in the oven and put into a clean paper sack (instead of being thrown away) will often be a great convenience in preparing dishes.

Study the arrangement of your stove and kitchen furniture, get them in reaching distance from each other, do not run hither and thither, the whole length of the room, when you are preparing a meal. Such ill planning is the wearing out of many a good hearted housewife. Use your head as well as your feet, arrange and rearrange until you have it rightly arranged.

Let every wife, mother and sister, not forget to take some time for reading

each day. Never be so busy that you will not take the time. If you read, you will find at the end of the day that you have accomplished just as much work. Keep pace with your husband and brothers, or they may look upon you as ignorant and inferior. Go out sometimes. Do not always stay at home and work. You will get narrow and fault finding if you always remain at home, (and who loves a fault-finder?) If fortune does not smile upon you, a neat calico dress gracefully worn becomes any noble, patient woman. Remember the recipe of greatest importance is,

Be true to thy God,
And May He Bless You.



APPENDIX.

Systematic Housekeeping.

These hints are not intended for the wise "housekeeper who knows it all." But rather for those who have not had the needed experience. With thirty-five years experience as housekeeper I think I can help the young and inexperienced housekeeper to a system which will be of value to them. It takes years of experience to learn the best way to do the best work. And I expect to be plain and practical. So that I can be understood by the humblest worker and if I can make your work lighter and your lives happier, my object will be accomplished.

Author, MRS. LEAH. K. WALTZ.

SUNDAY.

I will begin with the first day of the week. For I think much depends on how we begin the week. The mind as well as the body needs rest. And in order to get the needed rest we must change the scenes from every day work. And I have never found a better rest from my toil than to go to the house of worship on the first day of the week, and hear a stirring sermon that gave me new thoughts for the rest of the working days which are to follow. The change is just what every housekeeper needs. And though you feel disinclined in the morning; make the effort, and you will find a rest for your weary body as well as for the soul.

MONDAY.

Well! here is blue Monday, as it is sometimes called, and with it comes its work. This is wash day to all systematic housekeepers. Never put it off unless

your health is at stake. To be sure it can be put off but it is sure to bring double work. We need not make very hard work of it. Here is my best way. Get your wash water over to warm before you sit down to breakfast. If not quite warm enough when through eating, clear your table, and gather up your clothes to be washed. Soak your clothes in warm water; have some dissolved babbitt lye, put one-half cup to every three pails of water. Soap soiled parts well. Put coarse clothes in the bottom of the tub, the fine on top. Blood spots and mud spots should be soaked in cold water before putting them in the warm water. Fruit stains should be dipped in boiling water before soaking; very filthy clothes should be washed separate. Now that all is ready, soak your clothes in the weak lye water with the soiled parts soaped; now wash your dishes, set things to right in the house, and then your clothes will be soaked long enough. Have water getting hot to scald your white clothes while you suds out your fine clothes, put them over to scald with a little less lye and soap than the first water had, suds out the rest of the coarse clothes, wash your calicoes in this water, then throw out first water, take out fine clothes in tub, put coarse ones over to scald, suds out lightly and rinse in clear water with a little bluing. Starch what you want stiff and hang out, then take out coarse clothes, suds and rinse in same water, then calicoes. The beauty of fine washing is to get it done quickly and it is better done, and the calicoes do not fade if not allowed to lie very long before

they are finished. If you wash every Monday your washing will not be so large, but you should be done by eleven o'clock or so you have time to get dinner. Do up your dinner work then take a rest. If you are young and ambitious you will then be ready for a little sewing or reading. Gathering in the clothes and sprinkling them for ironing and getting the evening meal, with all the other little things that must be done each day should be considered a good day's work, with a perfect right to rest.

TUESDAY.

This is ironing day for systematic housekeepers. We should make this the rule of our lives, and when we do not do it, the exception. Our rules should never be so iron-clad that we can not deviate from them, but it is best to stick to them as closely as we can. When the ironing is done then we can see what needs mending and have time to do it. Where two bakings must be done in a week, this is also a good time to do it while we must have hot stoves to iron by. This day is usually a busy one, but not quite as hard as Monday.

WEDNESDAY.

This is a sort of recruiting day, putting away the clothes and getting things in order with the usual routine of cooking. A little sociability mixed in here is refreshing, if too much to do for that, it is usually sewing day or canning fruit in summer.

THURSDAY.

Thursday after the usual routine of breakfast, if you have a dairy this must be attended to every morning. Churning butter must not be delayed, as soon as cream enough is gathered it should be churned. For we all love good sweet butter. Every practical housekeeper will soon learn by experience when to do this work. I will only add, let everything used be well washed and scalded as soon as through using, and never let milk stand longer than to get the cream well raised; never let anything get old, but attend to things promptly in the

dairy. This is my best sewing day for I have the satisfaction to know that everything is done as it should be. The clothes are all clean and in their places, and I feel happy. I am so well along with my week's work, I also can call on a friend now or need not feel ashamed if one drops in to see me, and this well pays me and rests me. Every one should have a little recreation for we cannot work every hour of our lives. Good literature and a taste of music should be mixed in each day; we can work better for it. Do not get in the ruts. By this I mean do not stay at home and work until you get discouraged and nervous. Go out into the world sometimes, visit the sick, the poor, and those in trouble, and your own lot will seem brighter. The children in the home must be loved and entertained. This should be the mother's delight. If your family is too large for you to do it all, leave some of the drudgery for others to do, but never the children, unless you are not fit to be a mother. As we get the supper let us not forget to boil potatoes for sponge to bake bread tomorrow. I will give my way in the recipe. I will close with, look for them if interested.

FRIDAY.

This is systematic housekeepers' baking day. In the winter I bake enough for the week. In the summer I bake Tuesdays and Fridays. Sometimes you can reverse your work in summer to advantage by sweeping on Friday and baking on Saturday. If you like things nice on Sunday, presuming that you made your sponge last night and kept it in a warm place by the stove, it should be light in the morning. Stir in flour until it is like pancake dough, then set to rise in a warm place, when light, add salt, work in flour with clean hands until stiff, but not so stiff but what you can run your fingers through the dough, to the bottom of the pan without inconvenience. Work well and your bread will be fine grained. Let it rise again until light so that it shakes at the opposite side of the pan when you push against it, but be-

fore it is ready to drop, work in loaves not too large and let rise again, have your stove well heated while the bread is rising, then bake rather slowly for one hour. It should be a nice brown in twenty minutes, but turn off your heat, bake regularly until well done and rolls off the pan easily. If you have many rooms to sweep better do some of it to-day. I always like to make my pies and bake them while the bread is rising also cake and whatever else I want. I like to change my baking every week. I don't have everything every week, but something new once in a while. Variety is the spice of life, and takes away the monotony of doing the same thing over.

SATURDAY.

This is sweeping day usually. I like to make a clean sweep on Saturday morning so I open doors and windows and let the dust fly out. Always sweep the way the wind blows. You cannot do much when you go against it. But it will usually aid you if you let it. If it is too contrary you will shut it off and do the next best thing. Airing and dusting are in order now, and what is worth doing at all is worth doing well. You will be cleaner and neater for your trouble. When the dinner work is over we should be through with our week's work so we can take a bath and clean up ourselves and do fancy work if we want to. Then, when we are rested, we will be ready to go to Sunday School and church in the morning. And the change will again fit us for future usefulness.

BREAD SPONGE.

My way of making bread sponge. Wash and boil a few dozen small potatoes with the skin, when soft take out in a gallon crock and mash fine, add a half cup of sugar and a small handful of salt and clean water from the tea kettle, about two tin cupfuls, then cool with cold water to luke warm. Have a yeast cake previously soaked in luke warm water, then add to your sponge. This should be made several days before you want to bake. When you want to bake, boil pota-

toes again as the first time, add sugar and salt and take enough warm water to make as much bread as you need for your family. Put the first sponge in. This should be made the night before you want to bake. The next morning take out a quart can of the sponge for the next baking and keep in a cool place. You will not need any more yeast cakes for a year perhaps. Now you will be ready to make just one sponge the evening before you bake. Proceed with the baking as in the chapter on Friday's work. Always put your sponge through a sieve to take out the potato lumps and skin when you set your bread.

GENERAL DIRECTIONS FOR FINE IRONING.

When I think how hard it was when I first kept house to iron a fine shirt, my heart goes out in sympathy for the young housekeeper. To be sure the town ladies can have access to laundry, but how is it with the country housekeeper? To be brief I will tell you how I do now, as I still do up my husband's fine shirts. Have a box of "Elastic Starch;" you can get it at any grocery store. Use according to directions on box. Iron band around the neck first, then wristbands and sleeves. Then slip over end of ironingboard and iron the bosom until it is dry and glossy, finish the shirt by taking off the end of the board and dry thoroughly and it will be most as nice as those you pay for. Any other nice shirt waist and any fine goods are nice handled in this way. Except curtains, they should be starched with boiled starch and stretched either on sheets on the floor or in frames. Every scallop must be stretched to its proper place and pinned to be nice when done. If well done they need no ironing. The latest, although I do not know whether it is the best way to do curtains, is to lay them on sheets when starched and wet, stretch the corners to have them straight, then take a clean broom and sweep the scallops and the lace out and let them dry in this way. I have not tried this last way, but it has been recommended to me by one who does washing by the wholesale.

Yours Truly,

.....

L. of G.

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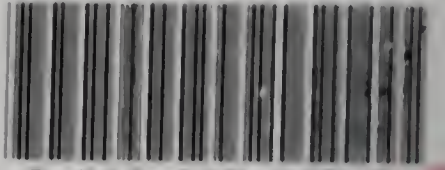
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